THE NATIONAL

PROVISIONER

ading Publication in the Meat Packing and Allied Industries Since 1891



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The shallow bowl and short knives used in the BUFFALO Self-Emptying Silent Cutter minimize knife friction, thus assuring cool cutting, improved quality of finished product and increased yield. The new knife arrangement and speedy knife shaft make possible exceptionally fast cutting. Two heavy duty ball bearings and two alloy bearings hold the knife shaft rigid eliminating vibration. Compact V-drive belt provides effi-

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In the Zurn Greaseptor a single vertical perforated baffle plate at the inlet reduces turbulence in the waste water as it enters the intercepting chamber. The resulting quiet, even flow of water-free from swirling and eddying cur-rents-permits the flotation method of separating grease from waste water to function at its highest efficiency since the more completely turbulence is eliminated, the more globules of grease will separate from water and accumulate in a mass. This is nature's way, as illustrated by the floating particles of grease and scum often found on pools of quiet water. The Zurn Greaseptor alone reduces turbulence to the point of practically eliminating it. Zurn baffle plate design also permits approximately 90% of the interior of the interceptor to be used for the function of grease interception—an area unmatched by any other grease interceptor.

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Zem V. G. E. Greaseptors are made to the same daign as Zurn Cast Iron Greaseptors, but V. G. E. Construction embodies so many advantages that it is offered as an over-construction embodies so many advantages that it is offered as an over-construction embodies so many advantages that it is offered as an over-construction embodies as many advantages remove as the thermal shock; completely resistant to corrosion; lighter and easier to install; smooth, glassed interior and exterior surfaces are more easily and quickly familied with automatic flow control connections, and the Zurn Florance of the control connections, and the Zurn Florance of the control connections, and the Zurn Florance of the control connections and the Zurn Florance of the control INTERCEPTORS

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Zurn V. G. E. Greaseptors



J. A. ZURN MFG. COMPANY Sales Office and Factory, ERIE, PA.

J. A. ZURN MFG. CO., Dept. NP, Erie, Pa. What size of grease interceptor to install is of interest to us. Please send booklet entitled: "Capacity and Flow Ratings (laboratory tested) for Grease Interception by the Flota-

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PROVISIONER

Volume 112

JANUARY 27, 1945

Number 4

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EDITORIAL STAFF

EDWARD R. SWEM, Editor • VAL WRIGHT, Managing Editor ROBERT V. SKAU, Market Editor • R. ASHLEY CRANDALL, Associate Editor

Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

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407 S. Dearborn St. (5), Tel. Wabash 0742.

New York; LOUIS H. WREDE, Eastern Manager LILLIAN M. KNOELLER 300 Madison Ave. (17), Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & Co., 408 Pershing Square Bldg. (13)

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A saving in man-power, a saving of time an improved product, all spell better profit in today's sausage plant. One way to be so of all three is to replace obsolete equipment and new right now. Globe sausage-making units are the most modern labor saving equipment available to the meat packing industrial.

Globe equipment is expertly designed and soundly built to do the best possible job. Illustrated here are some of the many Globe units which are in great demand. The list of the right will remind you of many others. Whatever you need, we can supply it, and the Globe engineering department will appropriate in any way to help improve your production facilities. Tell us your plans and your needs now.



30 YEARS OF SERVING THE

LESS TIME, AND IMPROVED PRODUCT: WER PEOPLE



No. 373-B Vacuum Meat Mixers

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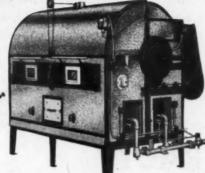
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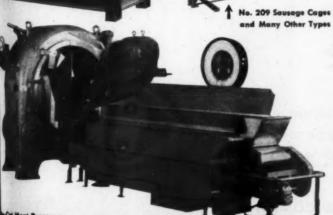
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No. 209 Sausage Cages



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CHECK WHAT YOU NEED AND ORDER FROM GLOBE

Air Compressors Sausage Boxes

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HENCKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

ry 27, 199 The National Provisioner-January 27, 1945

Page 5.

Do You



that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

HOW MANY OUT OF 101

Write your guess — then turn the pega upside down for the answer.

(Based on Johnson O'Connor's) book "English Vocabulary Builder")

DEMOCRACY	a 🗆
SLEEK	ь
NATTY	c 🗆
COY	d 🗆
VIRILE	e 🗌
DEXTROSE	f 🗆
a Edward and advertising has	P Managalassan

6-5 6-5 6-5 6-5 6-5 6-8 Educational advertising has taught 8 out of 10 people that dextrose is the <u>new</u> word for food-energy sugar.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.

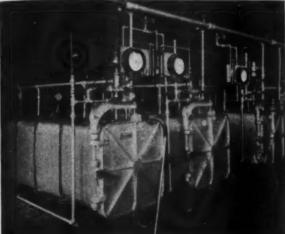


CERELOSE



dextrose

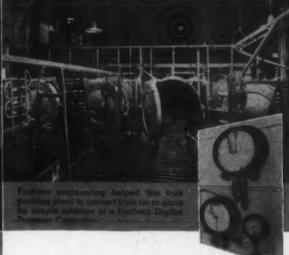
We know YOUR side of Food Processing, too!



exboro Temperature-Pressure Controllers on referts have inabled this mid-western packing plant to eliminate variations in meat cooking.



possibility of "second-grade" tooking can be prerested by Foxboro Temperature Controller installations like asse on fish canning retorts.



For simplest, most-dependable answers to control questions, use this broad experience

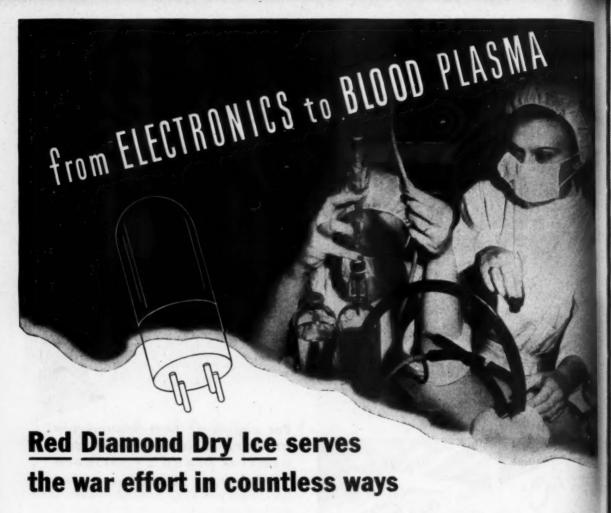
Retort control is typical of many specialized control jobs where best instrumentation depends on more than instruments alone. It takes intimate knowledge of all types of packing and plant requirements.

Through more than 30 years of solving food-plant problems, Foxboro engineers have acquired this experience first-hand. They have applied it by developing special instruments and instrument systems to give simpler, more-dependable control for every type of retort operation ... vertical, horizontal, continuous... for meat, fish, fruit or vegetables ... for glass and tin packing, or conversions.

Use this Foxboro experience to put your plant on a minimum-cost, maximum-quality basis. Phone or write your nearby Foxboro Branch. Ask a Foxboro engineer to call and talk it over. The Foxboro Company, 148 Neponset Ave., Foxboro, Mass., U. S. A. Branches in principal cities.

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FOXBORO Instruments



Dry Ice has proved to be of extraordinary value in numerous wartime procedures. Besides protecting supplies of blood plasma, foodstuffs, etc., Red Diamond Dry Ice is used in a wide variety of industrial processes such as testing radio tubes and quartz crystals for electronic equipment. For this type of work its value lies in its ready portability, extreme cold, and non-liquid melting.

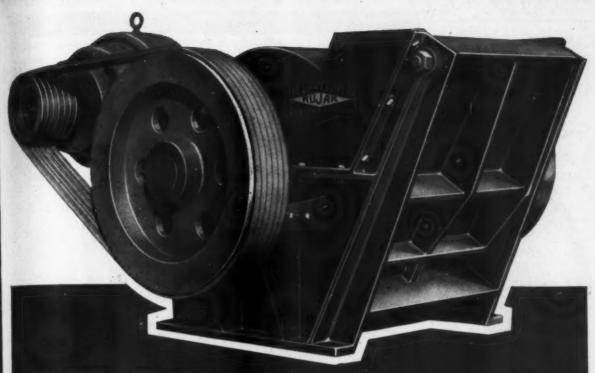
When these new duties become less urgent, unlimited quantities of Red Diamond Dry Ice will again be easy to obtain from Liquid's conveniently located 44 warehouses and 22 manufacturing plants.



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3110 So. Kedzie Avenue, Chicago 23, Illinois

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No Other Unit Has So Large an Opening or Such Great Capacity per Horsepower as the . . .



ROTARY CRUSHER

ESPECIALLY Designed for Meat Packers and Renderers

No knives to sharpen or replace.

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- All-steel, all-welded, self-contained unit.
- Assures uniformity in rendering.
- Reduces cooking time . . . and

- Increases the working capacity of your cookers.
- Eliminates the bulk of fines and settlings from rendered fat.
- ◆ The Rujak Rotary Crusher increases efficiency as much as ¹/₃!

Write for complete details and prices!

A COMPLETE LINE OF RENDERING EQUIPMENT

THE JOHN J. DUPPS COMPANY

AMERICAN BLDG. . CINCINNATI, O.

The National Provisioner—January 27, 1945

Page 0



Portrait of a Profit-Maker

This is an actual photograph of ring bologna in Armour's Natural Beef Round Casings.

Notice how plump, how well-filled, how appetizing this sausage looks.

It has eye-appeal, naturally.

It has sales-appeal in a dealer's meat case, because any shopper can tell at a glance that here is bologna at its flavorful finest.

We think this is a very good reason for using Armour's Natural Beef Round Casings on your Ring Bologna.

And we make a complete line of these carefully-selected casings for your use, so that you'll find just the size you need.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

Morrell Net Profit Up Sharply Despite Dip in Dollar Sales

SHARPLY higher net earnings in the face of lower gross dollar sales are disclosed in the annual report of John Morrell & Co. for the fiscal year ended October 28, 1944.



G. M. FOSTER

amounted to \$2,-011,175.10, an increase over the previous year of \$563,250.91, or 38.9 per cent.

Total Morrell sales and operating revenue for the

Net earnings, rising to their highest point since 1939,

sales and operating revenue for the 1944 fiscal year reached \$187,477,599, exclusive of federal equalization payments,

while sales for the preceding fiscal year on the same basis amounted to \$195,-497,330, a decline of \$8,019,731, or 4.1 per cent. Tonnage was up somewhat over 1943, however, from approximately \$61,000,000 lbs. to \$77,000,000 lbs., an upturn of 16,000,000 lbs., or 1.9 per cent.

The report, issued by G. M. Foster, president, revealed that net profit for the year was equal to 1.07c per income dollar, or less than 4c per lb. of produce sold. Net earnings were the equivalent of \$5.01 per share compared with \$3.62 a year earlier.

Dividends of \$2.50 per share were paid during 1944, the aggregate amount \$4,000,000—representing about one-half of net earnings. Dividends for the 16-year period since the public has participated in the ownership of Morrell stock have averaged \$2.475 an-mally. Taxes paid by the firm last year, tabling \$5,502,219, amounted to \$13.76 per share.

Foster explained last year's decrease in dollar sales as due to "lower commodity prices, especially reductions in the prices of products sold to government agencies." In discussing the possible renegotiation of federal contracts, the Morrell executive said: "Because of the small margin of profit in the ment packing business and the reductions that were made during the year in prices to the armed services, there is little or no basis for a claim that caesive profits were realized on prodand sold to the government. In any creat, should such a claim be sustained, the amount involved would not materially affect the company's financial posi-

(Continued on page 30.)

ry 27, 196



"RARE GIFTS" TO KINNAIRD

William R. Kinnaird (right), former advertising manager, American Meat Institute, receives congratulations of Don Smith, advertising manager, Wilson & Co., at luncheon held at the Blackstone hotel, Chicago, when Kinnaird took formal leave of AMI to become account executive with Needham, Louis & Brorby. The Parker "51" set, silver service and cigarets were tokens from friends and former meat industry associates.

OPA Announces Cattle Industry Advisory Group

Formal appointment of a cattle producers' industry advisory committee was announced this week by the Office of Price Administration. Members of the committee have been acting in an informal advisory capacity, OPA said, and most of them attended the recent cattle meetings in Kansas City, Mo., and Chicago.

The new committee, which includes in its membership five of the ten cattle producers and feeders on the livestock and meats industry advisory committee of the War Meat Board, represents all producers of beef cattle and calves. These include approximately 80 per cent of all the farmers in the country. Members of the committee are:

Ransom E. Aldrich, Michigan City, Miss.; Loren C. Bamert, Ione, Calif.; A. D. Brownfield, Deming, N. M.; Francis Johnson, Des Moines, Ia.; Wayne Rogler, Matfield Green, Kans.; Reese R. Van Vranken, Climax, Mich.; John Arnold, Birney, Mont.; Dolph Briscoe, Uvalde, Texas; B. B. Brumley, McComb, Ohio; Herman Oliver, John Day, Ore.; P. C. Turner, Parkton, Md.; P. E. Williams, Davenport, Fla.; Charles Murphy, Walden, Colo.

Trade Point Values Announced for Pork Cuts Yielding Lard

HANGES in the new official table of trade point values (No. 22, effective January 28) are confined mainly to pork items. The Office of Price Administration has established trade point values for a number of fat cuts of pork previously point free. OPA explained that point values are being imposed on these cuts because they may be used in the production of lard. Lard now has a value of two points per lb.

Trade point values for these items are established as follows:

*All fats produced in disassembling dressed hogs including 30 per cent to 50 per cent fat backs, and 5 per cent to 15 per cent fowls. To be sold only to primary distributors acquiring these products for edible purposes.

There are three other changes in trade point values: The trade point value of mess pork is increased to 3.8 points per lb. from 3.3 points to bring the point value more into line with allied types of pork; short clear backs are increased to 4.2 points from 3.7 points, and short rib backs are increased to 4 points from 3.5.

Added to the chart are a number of new meat items in tin or glass containers now being produced for the armed forces. Values for these are as follows:

	Points Per Pound
Brawn	
Pork and apple sauce	. 3.2
Ham and raisin sauce	
Ham and sweet potatoes	
Liver spread	
Meat food products and gravy	
Pork and rice	
Tushonka (beef)	. 4.5

In another change, chili and corned beef hash in brick (or other forms) are shifted from the sausage group to the tin or glass containers point value section of the chart, so that these items in either brick or in tin or glass containers will have the same point value. Previously, chili and corned beef hash in brick were sold at point values provided for sausage, which varied according to rationed meat content.

The new point chart carries fabri-(Continued on page 18.)

DSC Issues Revised Regulation No. 3 on Cattle Price Program Changes

EFENSE Supplies Corporation has issued Revised Regulation No. 3 in connection with changes in the cattle price stabilization program and announced that the livestock slaughter payments program will be changed effective January 29. These changes will make it highly desirable for all slaughterers to break their accounting period so that they can file a claim for January, 1945 for slaughter prior to January 29, and a claim for February for slaughter on and after January 29. Although any applicant has the option of using his customary accounting period and filing a claim for January which extends beyond January 29, to do so will in most cases penalize the slaugh-

The rates of payment on cattle will be somewhat higher or and after January 29. If a slaughterer does not break his claim on the 29th, he will receive the lower rates on all his slaughter to the end of the January accounting period. Similarly, the maximum and minimum prices for cattle used in price compliance in connection with subsidy payments will be the prices in effect prior to January 29 for claims covering January accounting periods, even though they extend beyond the 29th of January.

The main changes in the program are: (1) in the rates of payment; (2) in the volume of slaughter for exemption from price compliance for cattle; (3) in requiring all slaughterers who must report price compliance to file by grades; (4) in requiring slaughterers who report cost of cattle to use the cost of cattle slaughtered during the period covered by the claim instead of cattle purchased during the period covered by the claim; and (5) the cattle stabilization prices certified to Defense Supplies Corporation by the Office of Price Administration and War Food Administration have been changed.

1. The rates will remain the same on hogs, sheep and lambs and calves. The new rates on cattle are as follows:

GRADE Per Pound

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B																					9		9	.9	cents
C																								.5	cents
D	,	0	r	-	CI	1	tt	e	r		a	n	d	l	c	a	n	n	e	r			0	.5	cents
B																									
	C	B	n	n	e	r	5	ŗı		10	le	9						9						.5	cents

The maximum claim of a slaughterer who grades his own beef will be at a rate of \$1.30 per cwt. on all his live weight, before deductions on account of under or overpayment for cattle. The rate on cattle paid to slaughterers who are not required to report price compliance and elect not to do so will be \$1.10 per cwt.

The specific provisions of the regulation are:

Section 7003.5-Rates of Payment:

(b) Ungraded Cattle of Small Slaughterers. Defense Supplies Corporation will make payment on approved basic claims for cattle which do not report cattle by grades, from applicants who are not required to report cost of cattle, at the rate of 1.1 cents (\$0.011) per lb.

(c) Ungraded Cattle of Large Slaughterers. Defense Supplies Corporation will make payment on approved basic claims for cattle which do not report cattle by grades, of applicants who are required to report cost of cattle, at the rate of one-half of one cent (\$.005) per lb. This applies only to applicants who come under Section 7003.7 (a) (3).

(d) Government Graded Cattle. Defense Supplies Corporation will make payment on approved basic claims for cattle which report cattle by grades as graded by an official grader of the U.S. Department of Agriculture, at the following separate grade rates:

	Per l	Pound
AA or Choice	2.0	cents
A or Good	1.95	cents
B, Commercial or Medium	0.9	cents
C, Utility or Common	0.5	cents
D, or Cutter and Canner	0.5	cents
Bulls of Cutter and		
Canner grade	0.5	cents

(e) Self-Graded Cattle. Defense Supplies Corporation will make payment on approved basic claims for cattle which report cattle by grades as graded by the applicant's own graders, if the applicant has an exemption to grade his own beef, at the following separate grade rates, but the total amount of the claim shall not exceed the total number of pounds, live weight, (less condemnations) of cattle slaughtered, multiplied by one and three-tenths cents (\$0.013)

	Per .	Pound
AA or Choice	2.0	cents
A or Good	1.95	cents
B, Commercial or Medium .	0.9	cents
C, Utility or Common	0.5	cents
D, or Cutter and Canner .	 0.5	cents
Bulls of Cutter and		

Canner grade 0.5 cents (f) Extra Compensation. Defense Supplies Corporation will make payment on approved claims for extra compensation at the rate of eight-tenths of one cent (\$0.008) per lb.

2. The limit of slaughter of 25,000 lbs., live weight of cattle above which an applicant must report cost of cattle, has been changed to a total of 50,000 lbs., live weight, of both cattle and calves in an accounting period. A slaughterer who handles less than 50,000 lbs. a month of cattle and calves has a choice of (1) reporting by grades and being paid at the grade rates, and also reporting cost of cattle and having deductions made if his cost of cattle is too high or too low; or (2) reporting on the DS-T-54 without grades and

without cost of cattle and being paid at the flat rate of \$1.10 per cwt.

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The specific provisions of the replation are:

Section 7003.7—Special Provision Applicable to Reporting Cattle Slaupter. (b) Who Must Report Cost of Cattle. Every applicant must report is cost of cattle on his claim covering cells slaughter if

(1) He files a claim reporting beef by grades (except as provided in (d) of this section); or

(2) He slaughters a total of 50,000 lbs. or more, live weight, of bovine animals in all his establishments (including bovine animals custom killed for him) in the accounting period coveral by his claim.

(e) Small Slaughterers. Any applicant who slaughters less than 50,000 pounds live weight, of bovine animals in an accounting period may file claims for cattle slaughtered during such period which do not include the cost of cattle. Payments will be made on such approved basic claims at the rates in Sution 7003.5 (b), and no deductions will be made from such claims on accounts under or overpayment for cattle.

Any such applicant may elect to port his beef by grades during any ecounting period if his beef is graded by an official grader of the United Statu Department of Agriculture or if he has a written exemption to grade his on beef. If he so elects, he must report his cost of cattle and deductions will be made for under or overpayment for cattle in accordance with Section 7003.5; payments on such claims will be at the rates in Section 7003.5 (d) or (s), whichever is applicable.

3. All applicants who elect to report cost of cattle or who are required to because they slaughtered mer than 50,000 lbs. of cattle and calves will be required to file their claims by grades. Previous election to file on an ungraded basis has been eliminated.

Slaughterers who are required to report cost of cattle and who are not re quired by any regulation of the OPA or the WFA to have federal grading or an exemption to grade their on beef will be allowed to file claims without grades, but only by special permitsion of Defense Supplies Corporation. The rate of payment on these claims will be the same as in the past, 50c per cwt. on the live weight. Price compli ance will also be figured as in the part, with the minimum permissible cont determined from the lower price cutters and canners and the maximum permissible cost determined from the higher price on bulls of cutter canner grade.

The specific provisions of the regulation are:

Section 7003.7—Special Provisions

Applicable to Reporting Cattle Slaughter. (a) Reporting by grades. Any applicant who has his beef graded by an oficial grader of the U. S. Department of Agriculture or who has applied for such grading and been granted an exemption to grade his own beef may report his cattle by grades.

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(1) Every applicant who reports his beef by grades must report his cost of cattle (except as provided in (d) of this section) and his payment will be computed at the rates in Section 7003.5 (d) or (e), whichever is applicable.

(2) Any applicant who slaughters 50,000 lbs. or more, live weight, of bovine animals in all his establishments (including bovine animals custom killed for him) in any one accounting period after January 1945, must report his cattle slaughter during such accounting period by grades unless he is not required by the Office of Price Administration or the War Food Administration to grade his beef.

(3) Any applicant who is required to report his cost of cattle and who is not required by the Office of Price Administration or the War Food Administration to grade his beef, may by special permission of Defense Supplies Corporation report his beef without grades. Such an applicant shall compute his cost of enttle in accordance with Section 7003.8 (c) (1) and will be paid at the rates provided in Section 7003.5 (c).

(4) An applicant who reports his beef by grades must report the dressed car cass weight adjusted to chilled weight after twenty-four hours in the cooler, less allowance for washing, shrouding, and other factors which would distort the percentage of the total weight represented by each of the various grades, or result in either overstating or understating the actual dressed carcass chilled weights.

Section 7003.8-Deductions on Account of Cost of Cattle. (c) Permissible Cost. The calculated live weight in each grade shall be multiplied by the lower price and by the higher price of established prices applicable to the grade and the establishment and the resulting emounts for each grade shall be totaled to give total minimum and maximum permissible cost, provided that:

(1) On applications filed by applicants required to report cost of cattle, which report cattle as ungraded under Section 7003.7 (a) (3) the total mini-uum permissible cost shall be com-muted by multiplying the total live weight of cattle by the lower price of the established prices for cutter and canner made applicable to that establishment, and the total maximum permissible cost thall be computed by multiplying the total live weight of cattle by the higher price of the established prices for bulls of cutter and canner grade applicable to that establishment.

Applicants who report cost of cat-4. tle will be required to use as cost d cattle the cost of the cattle slaughtered during the period covered by the daim. The previous election to use other cost of the cattle purchased or

(Continued on page 21.)

OPA ANNOUNCES NEW CATTLE PRICE SCHEDULE

A new schedule of cattle price ranges and over-riding ceilings, to be used in connection with the revised cattle price stabilization program, ordered by OES Director Vinson, was issued this weekend by the Office of Price Administration. The new maximums, minimums and overriding ceilings go into effect on January 29. DSC Regulation 3, setting up conditions for payment of subsidy under the new cattle price stabilization program, was outlined in a general way in THE NATIONAL PRO-VISIONER of January 13, page 11.

The new OPA regulation sets overriding flat ceilings on sales of live bovine (cattle and calves) animals at all points as follows:

Zones 1, 19, 20 and 24, \$18.60; Zone 2, \$18.35; Zones 3 and 10, \$18.00; Zone 4, \$17.60; Zones 5 and 6, \$17.40; Zone 7 at \$17.25; Zones 8 and 9, \$17.55; Zone 11, \$17.80; Zone 12, \$17.85; Zone 13, \$17.95; Zones 14 and 21, \$18.15; Zones 15 and 22, \$18.30; Zone 16, \$18.40; Zones 17, 18 and 23, \$18,45.

Over-riding ceilings at markets are as follows:

Chicago, \$18.00; Texas markets (includes only Houston, Dallas, Fort Worth, El Paso and San Antonio), \$17.35; Indianapolis, \$18.05; Kansas City, Omaha, Sioux City, St. Joseph, \$17.65; St. Paul, \$17.70; Wisconsin (includes only Milwaukee and Cudahy), \$17.90; National Stockyards, \$17.90; St. Louis, \$17.90; Sioux Falls, \$17.55; Spokane, \$18.60.

The regulation also provides that slaughters must keep their monthly average of cattle purchases within prescribed ranges. The ranges are prescribed for all zones and markets and for all grades of cattle. Ranges of Choice cattle at specified markets are shown below:

Chicago, \$15.50@17.00; Texas markets, \$14.85@16.35; Indianapolis, \$15.55@17.05; Missouri River markets, \$15.15@16.65; St. Paul, \$15.20@ 16.70; Wisconsin markets, National Stockyards and St. Louis, \$15.40@ 16.90; Sioux Falls, \$15.05@16.55; Spokane, \$16.10@17.60.

For Good cattle maximums of the ranges of prices are up 50c for all zones and markets but minimums on Good, as well as the minimums for all other grades at all zones and markets, will be \$1.50 per cwt. under the maximums. This means that in the case of Good cattle the minimums will remain the same as those established previously.

Packers slaughtering less than 50,-000 lbs., live weight, may figure their monthly cost average on a nongrade basis by using a special table provided for this purpose. The regulation authorizes the Administrator to limit the percentage of Good and Choice cattle which slaughterers may kill or deliver as meat. The percentages are not set in the regulation but will be set by an order of the Administrator. The regulation describes the effect of such restrictions when established.

Some Phases of Lard **Set-Aside Clarified**

In Administrative Interpretative Ruling No. 5 under WFO 75.3, E. S. Waterbury, administrator of the order, this week clarified some of the provisions of the lard set-aside directive. The ruling pointed out:

1.-A Class 1 slaughterer, who ordinarily does not produce lard is not exempt from the order. He must make arrangements with the renderer of his fats, or some other lard producer, whereby the lard obligations of the slaughterer can be met.

2.-Class 1 slaughterers receiving dressed hogs will be compelled to give 7.5 per cent of the live weight of the hogs purchased in addition to the amount required from their own slaughter. Slaughterers selling dressed hogs to authorized purchasers must make available the full 7.5 per cent of the live weight of such slaughter.

3.—Use of lard by slaughterers in production or tushonka, or sale of lard to authorized purchasers for use in tushonka, may be claimed as a credit against the set-aside obligations, providing this use is supported by the proper evidence.

4.-"Lard" means lard as defined in Amendment 13 to BAI Order 211, Revised, and does not include rendered

The administrator has also issued a revised version of WFO 75.3-1 forms to supplant all earlier forms. The new form must be used for the week ending January 27. The new form calls for additional information made necessary by the lard set-aside order.

CITY INSPECTOR UPHELD

Federal meat inspection regulations do not prevent the city meat inspector of Wilmington, Del., from condemning any meat offered for sale in the city which does not meet the requirements of the local law, notwithstanding its inspection and clearance by federal meat inspectors, City Solicitor Reuben Satterthwaite, jr., held in an opinion recently read to city council as the question of the city's meat inspector's power was settled in his favor. The case involved the sale of "monkey veal" (less than four weeks old), which city regulations outlaw as unwholesome.

Newton Describes Research Behind Tender Casing Franks, Bland Lard

IN INDUSTRIAL research the thing must work or it is no good," said Roy C. Newton, vice president of Swift & Company, in outlining his views on a proper research program

for an industrial company before the recent annual meeting of the American Society of Animal Production. Dr. Newton spoke on "Research in the Food Industry and its Relation to Animal Production."

Dr. Newton pointed out that the first responsibility of an industrial research organization is to



R. C. NEWTON

conduct research on the immediate problems of the company for the benefit of the company. When it is able to carry on an aggressive program along this line, part of its funds can then be spen in cooperative research, such as in support of trade association laboratories.

Dr. Newton's comments on Swift research underlying its tender-casing frankfurts and bland lard will be of interest to packers. After noting that papain and bromelin have been used for meat tendering, Dr. Newton described how enzymatic action has been applied to tendering frankfurt casings. He said:

"The tenderness of the casing is an important point of quality. Why don't we use artificial casings? Well, a great many are used; however, there is still a skin of case hardened meat after the artificial casings are peeled off, and second, because the more artificial casings used the lower the price on natural casings, and that affects the returns on livestock right on back to the producer.

"Well, these enzymes will tender the casings, but who wants the job of educating the American public to accept a food which has been treated with papain? It has a chemical connotation in the mind of the average consumer—but, ah! pineapple juice, that sounds good. Just the difference in two words.

"Anyway, pineapple juice it was, but the trouble is that these enzymes not only tender but they will digest the skin right off the wiener unless they are controlled. There are four factors to keep under control: (1) The amount of juice which adheres to the casing; (2) the enzyme concentration in the juice; (3) the temperature at which the casing is held after treatment, and (4) the time. While these are not all easy to control, especially when the fresh juice is all imported, it can be done. Then your worries just begin, for the casings vary considerably and, therefore, need

varying treatment. This calls for the development of an instrument for measuring the tenderness of the casing both before and after treatment. This is the kind of research that can only be done in an industrial laboratory because many of the trying difficulties don't show up until the methods are tried on a commercial scale and the product actually is marketed.

"If these problems look complicated, consider the complexity of tendering a steak. In this process all these difficulties are multiplied and, in addition, we face the task of getting the enzyme distributed through the tissue in proportion to the tendering required. And, then how are we going to stop it when the proteolysis of connective tissue has gone to just the right stage? Heat it to kill the enzyme? No, that would give the meat a cooked appearance and on the table it would be a "warmed-over" dish. This would hardly satisfy the consumer. Change the pH? No, this changes the flavor. It is a problem that still awaits the flash of genius."

Commenting on his company's lard research, Dr. Newton said:

Statement of Lard Problem

"You are all familiar with the economic problem of lard, but probably not all of you know all of the factors involved nor the systematic procedure now going on towards its solution. Chronologically the following points are pertinent:

1.—Lard was formerly the preferred household fat.

2.—New technological developments made vegetable shortenings available.

3.—Vegetable oils in their crude state usually have undesirable odors and flavors—making it necessary to refine and deodorize. This produced a blandness of flavor which the housewife learned to prefer to the flavor of lard.

4.—There were two reasons which prevented for many years the application of these processes to lard: (a) the price of lard, even though lower than the price of the finished vegetable shortening, was still too high for a raw material; (b) government regulations prohibited the application of these processes to lard.

5.—The regulations have been gradually changed but the economic factors are still effective. If lard as such is to carry its share of the cost of production of the hog, we must make it satisfy the consumer with less expense of processing than is required for vegetable oils, or we must make it more desirable than vegetable shortenings and get a higher price for it.

6.—Lard has certain inherent advantages over hydrogenated vegetable oil shortenings, viz.: (a) more of the essential fatty acids; (b) a good plastic texture over a wider range of temperatures; (c) excellent shortening properties.

7.—The disadvantages are: (a) is dency toward oxidation by virtue of a presence of the essential fatty acid (b) not bland in flavor; (c) deficient properties which cause creaminess which with other ingredients. The pulic has been educated in cooking presedures which emphasized this point.

What to Do About It?

"We analyzed these points and cuto the conclusion that our technical problem was to stabilize lard against rancidity, improve its creaming quality and deodorize it to produce blandness of flavor. All this must be done with a sacrificing the natural advantage which lard possesses and at less cost than a involved in processing vegetable oils.

"Antioxidants had just begun to receive attention. So, like the rubber, soline, soap, and other industries, we started down the shelf searching for a chemical substance that would inhibit oxidation of fats. We found dozens of them, but unlike the other industring our antioxidant had to be physiologically inactive to be acceptable in a fool. We found these too, only to run into complications from interfering substances. Of all things, moisture was the most troublesome.

"We found the reason for this and synthesized chemicals that couldn't be interfered with by moisture. We hadn't reckoned with regulations which ruled out synthetics, so we started over, looking for naturally occurring substances which had been known to be present in food products and which had been used by man internally for generations. We found these and began the process of elimination in selecting the best. It proved to be a natural gum, known as 'guaiac.' Studies by Professor Carban and supported by us, showed the material to be inactive physiologically.

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"In the course of all this work, we were experimenting with the factor responsible for creaming quality. Om of our staff found that if he chilled the lard just right in a small ice crean freezer the product would cream. If, however, the conditions were not just exactly right, the product looked me like rubber latex in consistency. This gave us our lead on controlling the cratal growth to produce creaming quality. We were several years in unravelling this one but we finally found that if the product were chilled fast to produce just the right amount of supercooling and then removed from the chilling medium, the first heat of crystallization would raise the temperature to the right point for proper crystal growth.

"To make the story brief, we waited five years for government approval, then found that we still had more prolems. These have been solved and we have a commercial product which we believe answers all the requirements. Someone has said that Columbus never would have undertaken his famous trip if he had anticipated his difficulties."



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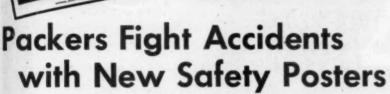
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A NEW series of safety posters, designed and prepared especially for the meat packing industry, is now available to interested packers through the National Safety Council, 20 North Wacker dr., Chicago 6, Ill. Several of the posters, which direct special attention to hazards peculiar to specific meat plant departments and operations, are reproduced here is maller size, the originals being 8½ by 11 in. There are 11 of these special posters in all.

Typical omnipresent dangers to careless meat plant workers are dramatized in photographs and drawings, with heavy lettering appending such admonitions as, "Bend your legs, not your back" when lifting heavy objects, and "Use triple armor" when sharpening knives.

Instruction Cards Help

As a working supplement to these posters, the Safety Council has prepared small instruction cards for distribution a mong workers, enlarging upon these hazards and explaining in detail how best to combat them. Even simple tasks like pushing two-wheel hand trucks can result in injury unless the operator exercises proper caution, one of the cards points out. The following suggestions are made:

"1.—Check the condition of your track daily; report defects immediately; 2.—Distribute the load evenly, and do not overload; 3.—Place both hands inside the handle guard and lift the load gradually; 4.—Keep the truck under control; do not run at any time; 5.—Push a loaded truck slowly down a ramp; use the rubbing rail; 6.—Walk forward when pulling a truck; 7.—Use

extreme care when making turns; 8.— Don't block aisles with a parked truck, and don't 'slam' it into place; 9.—Warn a fellow trucker before giving him a push."

These instructions tie in closely with one of the posters which depicts a careless worker cracking his fingers against a wall because he has placed his hand on the side of the truck. "Prevent skinned knuckles," advises the poster. "Hold hands away from truck corners."

Other posters and instruction cards are similarly coordinated in purpose. The poster above showing a knife being sharpened, for example, is complemented by instructions which urge employes not to use the knife "as a rake, fork or hook with which to stab or pull the piece of meat." Other advice is to keep knives in a tool box or scabbard when not in use, and to wear a mesh glove on the hand opposite the one doing the cutting where practicable.

Hazards incidental to duties around smokehouses are also analyzed on one of the instruction cards, with workers being told to "clean a house starting from the bottom" and "direct a stream (not a spray) of detergent solution onto the walls, floor grill, pipes and rails." A theme which threads its way through all of the safety cards is also emphasized: "Wear the goggles, rubber gloves, rubber aprons and other protective equipment provided."

Expertly pointed at reducing meat plant accidents, which have been increasing in frequency for five years according to Safety Council figures, the posters and instruction sheets comprise an excellent weapon in the continuing fight against injuries to meat plant employes.







60-SECOND HAM QUIZ HO 2







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H. J. MAYER & SONS CO.

NEVERFAIL

3-DAY HAM CURE

Food Equipment and Container Situation is Analyzed by WFA

THE War Food Administration this week asked the nation's food industries to defer applications for materials and equipment not urgently needed to meet war food needs. They are also being asked to plan their procurement and use of container materials in anticipation of short supplies and to carry out intensive conservation and re-use programs for shipping containers and textile bags.

In a statement of facts and policy, the Office of Materials and Facilities of WFA pointed out that emphasis on military production is resulting in tighter supplies of equipment and container materials, that controls over materials must be tightened and that WFA must recommend priority assistance for only that equipment or those projects which are essential to the war effort.

In regard to the conservation and reuse of second hand containers, the WFA states that the need for such programs is greater than ever. Intensive and extensive conservation programs, officials said, offer the only hope of having enough shipping containers and textile bags to meet essential minimum requirements of the war food program this year.

No Relaxation of L-292

Explaining WPB action in amending Order L-292, removing the restriction on the delivery of food processing equipment and consolidating Order P-115 (canning machinery) and P-118 with L-292, the war food agency emphasized that the removal of the rating floor on delivery of equipment should not be interpreted as a relaxation of the provisions of L-292. It merely simplifies the procedure by which equipment can be obtained by the food processor.

Elimination of the rating floor does not in any way affect production quotas established under Order L-292. Manufacturers will continue to receive their schedules and authorizations to fabricate the equipment. However, military accessity has resulted in a general tightening up of all materials and equipment. This is due not only to the increased demand of the military for equipment and supplies but also to an increasing labor shortage, which is refected in lower production of certain sames of steel, copper, and aluminum and of critical components.

An administrative order recently issued by the WPB states that no production of equipment for civilian use shall be increased unless a positive demonstration is made that the current level is insufficient to meet minimum requirements essential to the war effort. Only when military needs have been fully met will it be possible to consider relaxation of wartime controls on equipment.

With respect to container materials,

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WFA said that if materials and labor were more plentiful, the recent changes in M-81 (can order) would represent an easing of control over manufacture and use of metal containers. However, in view of material and labor shortages, the action is expected to have little effect.

WFA said that the situation on other types of containers is as follows:

Glass container production appears to be ample, and there should be little difficulty in obtaining glass containers for essential food purposes in 1945.

Shipping cartons, folding boxes, fibre drums, paper bags, and similar items made from wood pulp and waste paper

will be in shorter supply in 1945 than in 1944.

Cellophane, parchment, and other specialty papers will be in critical supply in 1945. WFA expects to secure enough sulphite pulp to meet essential food requirements this year.

Wooden boxes, veneer boxes, baskets, hampers, barrels, and other wooden containers will be considerably short of requirements in 1945.

Cotton textiles are becoming critically short, and the situation is expected to become worse month by month. We will not receive enough cotton broad woven goods to meet the need for new bags. Imports of burlap from India are now substituting to a limited extent for cotton bags, but there is no way of knowing the quantity of burlap that will be available after July 1, 1945.

Other developments of the week in connection with supplies and equipment

House Your ?

How familiar are you with current developments and personalities in the livestock and meat packing industry? The following queries should provide a clue. In each question, four alternative answers are given. One is correct. Give yourself 10 points for each question you solve correctly. A score of 80 per cent or more shows you're "on the beam"; 60 to 70 per cent isn't bad; 50 per cent or lower, better catch up on your reading!

1. According to estimates of the U. S. Department of Agriculture, the 1945 meat supply will be: (a) a billion pounds greater than in 1944; (b) about the same; (c) a billion pounds smaller; (d) two billion pounds smaller.

2. The Peet Packing Co., Chesaning, Mich., made news recently by: (a) Tripling its 1943 production record; (b) developing a

new method of slaughtering hogs; (c) guaranteeing its employes year-'round employment; (4) celebrating its hundredth year in business.

3 • The recently-named chairman of the OPA pork advisory committee is: (a) Thos. E. Wilson; (b) George M. Lewis; (c) Wells E. Hunt; (d) Charles M. Trunz.

4. Production of beef and veal during December at federally inspected plants was: (a) below normal; (b) normal; (c) record low for month; (d) record high for month.

5 The American Meat Institute's popular radio show, "The Life of Riley," became one year old on: (a) January 16; (b) December 9; (c) November 20; (d) September 6.

6. The new record price paid for the grand champion carload of Hereford steers at the Chicago Fat Stock show was: (a) \$75 per cwt.; (b) \$66 per cwt.; (c) \$59 per cwt.; (d) \$47 per cwt.

7 The names of the four industry figures pictured below follow. Score 10 points for each one you can identify correctly: (a) Jay C. Hormel; (b) Oscar G. Mayer; (c) R. A. Rath; (d) Harry Reed.

See page 39 for answers.









No. 1 is No. 2 is No. 3 is No. 4 is

for the meat packing industry included steel drums, as specified below:

L-197: This steel drum limitation order has been amended to incorporate provisions of Direction 2 and to extend the permission to accept delivery on new steel drums under special quota for certain products up to March 31. Drums acquired under this permission may be used for packing cooking compounds, hydrogenated oils, lard and greases and some other food products. Total weight of new drums accepted for delivery under this special quota shall not exceed 41% per cent of the total weight of new drums of any capacity used to pack the same commodity to fill industrial orders in 1941.

Ration Point Changes

(Continued from page 11.)

cated veal stew meat (shoulder) at 5 points per lb. In the previous chart, this item was erroneously listed at zero point value, and subsequently corrected by establishment of a value of 5 points during January.

Six more red stamps will be good on January 28 for obtaining meats-fats, and five more blue stamps will be good on February 1 for buying rationed canned goods. Since the February rationing period will last five weeks instead of four, beginning January 28 and ending March 3, six red stamps instead of five, given for four-week

ration periods, will be good on January 28, OPA said. Red stamps that will be good that day for meats-fats, each worth 10 points—a total of 60 points—are Y5, Z5, A2, B2, C2 and D2.

OPA said that the supplies of means to be made available to civilians in the five-week February ration period will be smaller than in January on an average weekly basis, according to present estimates by the War Food Administration. The total amount of meat—both rationed and non-rationed—to be available for civilians is expected to average 242,700,000 lbs. weekly on a retail trip basis, compared with 267,000,000 lbs. weekly in the four-week January period.

About 96 per cent of this average weekly supply, or 231,560,000 lbs. weekly, is rationed and will cost points, compared with 239,230,000 lbs. weekly, or between 85 and 90 per cent of the total supply in January. Supplies of bed, veal, lamb and mutton, and pork all will be smaller on an average weekly has in the February rationing period than in the January rationing period.

Supplies of fats and oils are estimated on a calendar month basis. For the calendar month of February, it is estimated that 47,000,000 lbs. of margarine will be available vs. 51,600,000 lbs. in January; lard, 133,500,000 lbs. vs. 10,900,000; shortening, salad and cooking oils combined, 151,600,000 lbs. vs. 167,400,000 lbs.

Embargo on All Rail Shipments to Northeast

Beginning at 12:01 a.m. on January 27, railroads stopped placing cars er issuing bills of lading for cars consigned to points in Indiana, lower Michigan, Ohio, Pennsylvania, New York, Maryland, Delaware, New Jersey, West Virginia, the District of Columbia and that section of Virginia north of the line of the Chesapeake & Ohio Railroad running from Huntington, W. Va., to the Potomac Yards, Va. The only exception to the embargo on shipments into this area is essential war freight. Railroads operating within the area may not place cars or issue bills of lading for carload or part car shipments.

The stringent new embargo—No. 48—was issued on January 25 by the Association of American Railroads and will stop the shipment of meat and livestock into the designated area until it expires at 12:01 a.m. on January 30. It is designed to keep essential rail lines open for movement of freight on government bills of lading for the Army. Navy, Marine Corps and Coast Guard, movement of freight to seaboard for export under ODT permits, freight for ordnance plants and such other government freight as may be certified as essential.

Embargo No. 43 replaces the lass stringent Embargo No. 35, which was issued earlier this week, and restricted the movement of civilian freight into the Northeast but did allow shipment of fresh or frozen meat and livestock.

in One Processing Production Package

The Votator is exactly that—a production package in which all of the processing steps from rendered fat to finished lard have been wrapped up and tied together into one synchronized processing system. Everything is closed off from outside influences. Everything is under absolute mechanical control. Therefore the Votator not only produces lard with that snowy whiteness and smooth texture which spell sales appeal, but it does so uniformly at all times. And too, the Votator is a compact unit. It does its superior job in about half the space. Write to the Girdler Corporation, Votator Division, Louisville 1, Kentucky.



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CONTINUOUS
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UNIT



PROTECTING A LIFE PROTECTOR... wartime duty for Mr. Cellophane

THESE GAS MASKS—humanity's defense against a deadly weapon—are protected by Sylvania cellophane bags. This cellophane seals out all dust, air, water, and moisture-vapor. What's more, it withstands all the abuse of shipping to the far corners of the earth. Sylvania cellophane must not fail—for a damaged gas mask may cost a life.

It takes fabulous quantities of Sylvania cellophane to do this and other vital war jobs. However, the far-reaching discoveries Sylvania is making today are your assurance of more uses for cellophane—and better cellophane—in the postwar tomorrow.



SYLVANIA CELLOPHANE

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The National Provisioner-January 27, 1945

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Recent Orders by **War Agencies**

SHIPPING SACKS. - Use of more paper shipping sacks than were used in 1944 for packaging such animal feeds as tankage and meat scrap is prohibited by the amendment to Order L-279 (paper shipping sacks) announced last week by the War Production Board. The amendment also prevents use of paper shipping sacks for packaging items by anyone who did not use sacks for this purpose in 1944, officials said.

However, persons who formerly used automatic machinery for packaging in paper shipping sacks may continue to do so, in quantities not to exceed those used in 1944. This amendment does not affect paper shipping sacks used for delivery to the Army, Navy, U.S. Maritime Commission or War Shipping Administration. Neither does it apply to empty shipping sacks shipped by the Foreign Economic Administration for the use of the armed services.

LIGHTING .- Utilities Order U-9, the new WPB restriction announced last week, virtually eliminates use of electricity for outdoor advertising, orna-mental and display lighting. Effective February 1, no electricity may be used for the following purposes: 1) Outdoor advertising and outdoor promotional lighting; 2) outdoor display lighting. except where necessary for conduct of outdoor business; 3) outdoor decorative and ornamental lighting; 4) show window lighting, except where necessary for interior illumination; 5) marques lighting in excess of 60 watts; 6) street lighting in excess of amount necessary for public safety; 7) outdoor sign light. ing, except for directional or identification signs in public interest.

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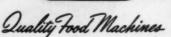
COAL.—The Solid Fuels Administration for War last weekend ordered reductions in shipments of Illinois and western Kentucky coal to industries having more than 20 days' supply on hand. This completes an emergency program covering midwestern coals that was begun when reductions were directed in January shipments of Indiana-produced bituminous coals to comparatively well-stocked industrial consumers, SFA said. Directions issued to shippers of Illinois and western Kentucky coal permit them to fill up to 100 per cent of an industrial consumer's January orders that remain unshipped on January 15, if his supply amounts to less than enough to meet needs for 21 days. Tonnages required between January 15 and 31 to complete the month's orders from industries having 21 days' supply or more on hand must be reduced by from 15 to 50 per cent with the largest reductions being in coal shipped to industries having on hand sufficient supplies to last for 90 days or more.



It's 350 slices a minute. Almost 2 slabs every 75 to 80 seconds. It's nearly one pig while you count to ten . . . eight times! It's speedand more speed, for this is the language of food, the arithmetic of bacon . . . sliced, sealed and ready to go to the millions all over the world who depend on men, women and machines to deliver the goods.

We wish it were possible to deliver enough U.S. heavy-duty bacon slicers to satisfy all whose need for them is great. But vital war work must come first. You can count on us, however, to do everything possible to help you... just as soon as conditions permit.

U. S. SLICING MACHINE COMPANY





LA PORTE, INDIANA

OPA RAISES CONTRACT BEEF BONING MAXIMUM TO ENCOURAGE BONERS

OPA this weekend raised the maximum price for contract boning of beef carcasses for the Army in the hope that the increase will encourage production of boneless beef. Amendment 51 to RMPR 169, effective January 25, increases the maximum price for such contract boning from 55c per cwt. to \$1 per cwt. The maximum price for contract boning includes "the bones, sinew, kidneys and other by-products remaining from the production of frozen bone less beef (Army specifications)" in addition to the \$1 per cwt.

However, the new maximum for contract boning will not apply when contract boning is performed in lieu of the sale of frozen boneless beef as required under WFO 75.2. The authorization to charge the higher price will apply only to the extent that this type of beef is produced in addition to the requirements of WFO 75.2.

OPA believes that hotel suppl houses, wholesalers and other establish ments which lack slaughtering facilities but do have skilled help may wish to take on boning contracts at the nex price. The Army has been attempting to enlist the assistance of such establishment lishments in production of boneless bed from Army-owned carcasses.

DSC Slaughter Payments

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(Continued from page 13.)

cost of the cattle slaughtered has been eliminated. Any slaughterer who cannot keep his records so that he can report cost of cattle slaughtered should bring his case to Defense Supplies Corporation for a special ruling.

The specific provisions of the regulation are:

Section 7003.7—Special Provisions Applicable to Reporting Cattle Slaughter. (c) Claims Reporting Cost of Cattle. Every claim reporting cost of cattle must include all of the cattle alaughtered during the accounting period in the establishment covered by the claim except:

- (1) Such claims shall not include any eattle slaughtered which were not purchased and delivered to the applicant within thirty (30) days of slaughter.
- (2) Such claims shall not include cattle slaughtered which were purchased by the applicant from a member of a 4-H Club, Future Farmers of America, or other recognized farm youth organizations, if such sales are made at the place and time of a fair, show or exhibition
- (d) (2) If records are not available to make complete separate reports of the cattle slaughtered, for cattle purchased for slaughter within thirty (30) days and for cattle which were not purchased by the applicant within thirty (39) days of slaughter, Defense Supplies Corporation shall have the right to require reports and claims in such form as will supply information as to the applicant's cost of cattle.

5. There will also be changes in the cattle stabilization prices for live cattle certified to Defense Supplies Corporation by the OPA and the WFA. The maximum price of cattle will be increased \$1.00 per cwt. for choice and 50c per cwt. for good in all zones and markets over the present maxima. The minimum price on all grades of cattle for all zones and markets will be \$1.50 per cwt. under the maximum price for cattle of the same grade.

Beginning with the February claim, saughterers will be provided with an extra copy of the DS-T-55 form. This copy is not to be filed with Defense Supplies Corporation. It should be sent to the Director of Food Price, OPA, Washington 25, D. C., promptly after the close of the slaughterer's accounting period. Slaughterers are warned that this copy of the claim must be filed with OPA although the slaughterer elects not to file a subsidy claim with Defense Supplies Corporation. Filing of this form will be required mder OPA regulations.

In all other respects the program will continue the same as during 1944. A revised regulation has been issued by Defense Supplies Corporation, but the program fundamentally remains the same as before the recent changes. Aside from the differences explained above, applicants will file claims exactly in the past.

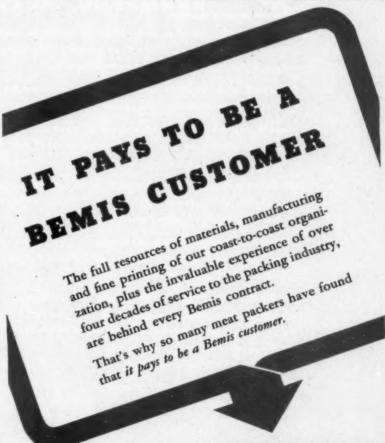
RMPR 169 is Revised on Sales to Ship Suppliers

Sales of fabricated beef cuts and veal carcasses meeting War Shipping Administration specifications may be made to licensed ship suppliers on an f.o.b. carload basis upon receiving permission from the Office of Price Administration, that agency has announced in Amendment 50 to RMPR 169. Previously, the maximum prices established for these items required delivery to the buyer's place of business.

This action, effective January 20, 1945, was taken at the urgent request of the War Shipping Administration. The agency advised OPA that in certain

instances existing maximum prices have interfered with the procurement of meats for ultimate distribution to the United Nations and U.S. vessels clearing our ports.

OPA said the measure is applicable in two cases only: (1) where the seller and the buyer are located in the same meat price zone, and (2), where the buyer is located on the Pacific Coast and the seller is located in the Midwest. The amendment further provides that OPA may adjust the maximum prices established for any licensed ship supplier who has paid transportation charges to a carrier. This is done to allow the licensed ship supplier to pass on the charges to the ship operator.



BEMIS BAGS BEMIS BRO. BAG CO. OFFICES Bellimore a Board of Forest Bank of Ban

OFFICES: Baltimore: Baston: Brooklyn: Buffola- Charlotte Chiraga - Danver: Derigit - Fais Peppervil: - Houston Indianapolis: Kannon City - Los Angeles - Loussille: Mannophis: Minneapolis: Mobile: New Orleans: New York City Nordil: - Ohlahman City - Ombha - Bouna- St. Helens: On St. Louis: - Salina: - Salit Lake: City: - San Francisca - Scattle Wichta - Williampston: Calif

BEMIS PRODUCTS SERVING THE PACKING INDUSTRY

Lard press cloths • parchmentlined bags • ready-to-serve meat bags • roll duck • cheesecloth • beef or neck wipes bleaching cloths • scale covers inside truck covers • delivery truck covers • Bemis special bag closing thread • Mainstay Twine.



COST REDUCED by the elimination of bearings, couplings, chains, and sprockets, gear trains or separate gear reducers . . . only one unit to mount . . . lower assembly costs.

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fath

COMPACT. High reduction ratios secured in small space by using heat treated special alloy steels for both splined shafts and gears.

HIGHER EFFICIENCY than other types of slow speed drives . . . only 2 percent power loss in each stage of gear reduction, in parallel shaft types.

SIMPLIFIED DESIGN. More compact . . . less weight . . . permanent alignment . . . fewer moving parts . . . high efficiency . . . longer, reliable, trouble-free operation.

INTEGRAL CONSTRUCTION. Both motors and gears are designed, built, and guaranteed by one organization as a well balanced power package.

AVAILABLE FOR EVERY TYPE current specification . . . every type enclosure . . . every type mounting arrangement . . . the most flexible line of gearhead motors in the world. This wide flexibility makes it easier to secure exactly the right drive for each installation.

ANTI-FRICTION BEARINGS are used throughout the entire unit.

100 HORSEPOWER AND SMALLER

Up and down the MEAT TRAIL

Personalities and Events _of the Week_

• Pfc. Richard Gorman, 24, formerly employed by Wilson & Co. in Oklahoma City, Okla., was wounded in action in Germany, December 8, his mother has been notified by the War Department. He went overseas in August of last

• Henry G. Schlachter, 71, who was active in the meat packing industry for 10 years before retiring in 1943, died at his home in Cincinnati, January 20. Up until his retirement, Schlachter managed the Jacob Schlachter Sons Co., Cincinnati, founded in 1850 by his father. He is survived by his widow, a on and a sister.

• Arthur H. Harris, 58, assistant manager in the transportation department t Swift & Company, Chicago, died in Wesley Memorial hospital, January 19. He is survived by his widow.

• Raymond W. Hann, a government meat inspector, died suddenly at his me in Kansas City, Mo., January 17. He was 42. Taken ill at the Swift & Company plant, he was dead when a physician from the General hospital arrived.

• 0. H. Dozier, who will serve as manager of the Southland Provision Co., angeburg, S. C., scheduled to begin erations in the near future, arrived in Orangeburg after a trip from Chicago a short time ago only to find that the main building of the plant had been destroyed by fire two hours before his arrival. Andrew D. Griffith, head of the new company, who had been negotiating with the city council for purchase of the plant, agreed to an arbitrated price after the fire and the company plans to replace the destroyed building with a larger structure of concrete block construction. Much of the processing equipment has been obtained and operations are expected to begin within a few weeks. Dozier was formerly affiliated with a Chicago meat packing com-

• Sani-Freeze Lockers, Inc., Seagoville, Tex., has been purchased by Archie Sloan, owner and operator of the Texas Meat & Provision Co., Dallas, it is announced. New additions to the locker and processing building, including smokehouses, a large cooler and killing plant, are now being made.

• The OPA is reported to have brought treble damage suits in federal court against the Iowa Packing Co., Los Angeles, Calif., asking \$55,191 for alleged violations of price ceilings between January 1 and June 30, 1944.

• R. F. Doane, head of the adjustment department of John Morrell & Co.'s Sioux Falls plant, and J. L. Fisher, who holds the same position at the company's Topeka office, recently conferred with F. W. Van Order, head of the adjustment department at Ottumwa, and others in the home office.

• Farmer cooperative organizations in Mississippi are planning to engage in meat plant operation to an increased extent after the war. Charles McNeil.

Industry Gold Stars

FLEIGE, BERNARD.—Pvt. Bernard Fleige, member of the night shipping department of Fried & Reineman Packing Co., Pittsburgh, Pa., was killed in action in Germany on December 7, 1944. He went overseas last February, serving with the 1st Army in France, Belgium, Luxembourg and Germany.

GUENTHER, JOHN.—Corp. John Guenther, Newark, N. J., refinery department employe of Swift & Company, was killed in action in France in October.

France in October.

KOZAR, FRANK.—Lt. Frank Kozar, East
Liberty Division, Fried & Reineman Packlog Co., was killed in action in Germany on
November 30, 1944.

LABANAUSKAS, JOHN.—Pfc. John P.
Labanauskas, former employe of the South
Omaha plant of Swift & Company, was killed
in action in Germany on December 3, while
on duty with the infantry. He entered military service July 18, 1943.

LEISS, FRED.—Fred Leiss, former Swift &
Company employe at the Jersey City, N. J.,
plant, has been killed in action, the company reports.

pany reports.

SOMUBERT, ARTHUR. — Arthur Schubert, former member of the beef department of Fried & Relineman Packing Co., Pittsburgh, Pa., was killed in action in France on November 21, 1944.

vemmer 23, 1944.

**SCRIMENTE_FRANCIS.—Francis Serimenta employe of Swift & Company at the Newark N. J., refinery, was killed in action in France in September, the company reports. WILLHOIT, W. R.—The War Department has announced the death of Pvt. Willard R. Willheit, former employe of the wool house at the S. St. Joseph, Mo., plant of Swift & Company. He was killed in France last November while serving with the infantry.

wovember while serving with the infantry.
WINNICKI, JOHN.—Pfc. John W. Winnicki, former employe of the Albany, N. Y., branch of Armour and Company, was killed in action in France on November 19, 1944. He was a tank mechanic with the U. S. 3rd Army.

general manager of the Mississippi Federated Cooperatives, told a meeting of directors of farm cooperatives from nine southern states at New Orleans on January 19. McNeil said farmers of his state had already built several packing plants and placed them in operation. Shortage of materials halted plans for the building of additional

· West Tennessee can become one of the greatest livestock areas in the country, Martin Zook, chairman of the agriculture committee of the Memphis chamber of commerce, told members of the trade relations division of the Greater Jackson and Madison County Association at the group's annual dinner. He suggested that livestock farming should replace cotton as a major crop in the state.

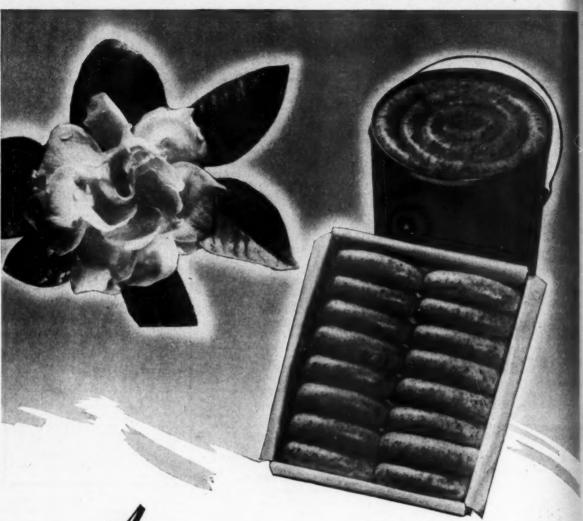
• Frank Pfordt, vice president, A. L. Brahm Co., Pittsburgh, Pa., who resigned recently, has been replaced in this position by a company associate, Ernest Brahm.

Newly elected officers of the Hotel & Restaurant Meat Purveyors Association of Pittsburgh, Pa., include: President, Howard G. Ziegler, C. & W. Ziegler, Inc.; vice president, Jerome Sable, Pitt Provision Co.; secretary-treasurer, (Continued on page 26.)

NHOTO

THEY MAKE CALIFORNIA PLANT "TICK"

group of officials of the Coast Packing Co., Los Angeles, shown in one of the ay's beef coolers, includes (l. to r.) Anton Rieder, president; W. W. Wofford, cittle buyer; Jess Poor, superintendent, and Dick Callahan, sales manager. The company is in the midst of a general expansion program.



earance IS PARAMOUNT

In food, appearance does count: eye-appeal and sales-appeal add up to one and the same thing. A natural appearance in a food product attracts attentionsells it. That's why Wilson's uniformly selected natural casings create that selling appearance in sausage.

GENERAL OFFICES



In every way sausage is best in WILSON'S NATURAL CASINGS



LOOK to the products which have won their "laurels" and you will find that quality has been kept uniformly excellent. It takes quality to protect and reflect quality. That's why so much thought is given to packaging in modern merchandising. If you are planning to bring out a new package or improve an old one, now is the time to start work on the design to get in early on post-war production schedules.



27, 1946

SUTHERLAND PAPER COMPANY

KALAMAZOO 13D. MICHIGAN

Personalities and Events

(Continued from page 23.)

Nathan Franzos, Jack Franzos & Co. According to Ziegler, the group's new program consists of rigid application and interpretation of government regulations pertaining to the industry, investigation of the possibilities of acquiring more products, and a study of the postwar outlook on frosted foods.

- Two employes of the S. St. Joseph, Mo., unit of Swift & Company are being transferred to new posts with the company. Arthur D. Berkshire, engineering department employe for 21 years, is now chief engineer and master mechanic at the Portland, Ore., plant, while Raymond C. Norton, veteran employe recently connected with the standards department, has been named assistant head of that department at the company's Ft. Worth plant.
- Geoffrey Baker, chief of the OPA food price division, arrived in San Francisco recently for a series of conferences with regional officials and food industry representatives as the local shortage of meat and other supplies grew increasingly acute. City officials appealed to WFA for meat for 4,000 patients in municipal hospitals. Meanwhile, Milton Maxwell, international vice president of the Butchers Union, painted a gloomy picture of the city's meat supply situation and said a "crisis" was approaching.
- Charles S. Rauh was re-elected president of the Belt Railroad & Stock Yards Co. of Indianapolis on January 16. Other officers retained in their former posts were Harvey D. Melvin, excutive vice president; Walter A. Swartz, vice president; William V. Kingdon, vice president; Louis C. McIntyre, secretary; Edward Maisenbacher, auditor, and Leonard W. Compton, assistant auditor and assistant secretary.
- Columbia Sausage Co., Tacoma, Wash., has launched an expansion program that includes an addition to be erected to the company's plant at a cost of approximately \$10,000.
- Plans for a substantial expansion of Kingan & Co.'s meat processing plant at Orangeburg, S. C., have been announced by company officials. The pro-



LUER PLANT EXECUTIVES

A. O. Luer (right), chairman of the board, Luer Packing Co., Los Angeles, and Walter Luer, executive vice president of the company, pause briefly in their busy round of duties to have photo snapped by National Provisioner representative during a recent visit to the plant.

gram will include the enlargement of killing, cutting and cooler facilities and will involve the construction of a building addition on which work is scheduled to begin immediately. T. G. Strange, owner and present manager of the plant, stated that the project had been given WPB sanction on recommendation of the WFA.

- Ben Howard, president of the Greater Cincinnati Retail Meat Dealers Association, and Elmer A. Langen, chairman of the packer-retailer relations committee, were among representatives attending an emergency meeting of the National Association of Retail Meat Dealers held in Chicago this week.
- The illegal sale of unstamped meat has increased in Los Angeles since January 1 with the return of numerous meat cuts to the ration list, Dr. George M. Uhl, city health officer, reported on January 18. He characterized the situation as similar to the black market operations in meat which prevailed early in the war.
- Rep. Roger Q. Evans of Denison, Tex., has offered a bill in the state legislature requiring state certification of meats sold in Texas. He served as chairman of a committee which recently investigated sales of meat in the state.

- A bill calling for elimination of Utah's \$10 per year license fee imposed on vendors of margarine has been introduced in the state legislature by Rep. C. L. Jack of Salt Lake City. Similar measures have been rejected by the state in previous years.
- The Office of Price Administration recently opened a model food store in Philadelphia in connection with the price agency's anti-inflation campaign. Purpose of the six-week exhibit will be to educate the public in the various types of foods readily obtainable and their ceiling prices. In the meat department, plastic replicas of the various cuts of fresh meats, as well as processed meats, are used.
- Marine Sgt. William H. P. Austin, former employe of the Tobin Packing Co., at Albany, N. Y., who is now stationed on Guadalcanal, has been overseas 19 months. A veteran of six invasions, he recently was awarded the Purple Heart for wounds received in the invasion of Guam.
- David R. Detweiler, 68, former mest supervisor for the American Stores Co., Philadelphia, died January 13 in the University of Pennsylvania hospital after a long illness. He had retired two years ago.
- Jack Shribman, eastern representative of the Premier Casing Co., was in Chicago recently for a business visit with his home office. He reports business good in the East.
- Wilmer Keck, owner of the Pottstown Abattoir, Pottstown, Pa., announces that he has sold the business, in its entirety, to George A. Hunsberger and Francis W. Hunsberger, who took over operation of the business on January 2. The plant will continue under the same name and no personnel changes are involved. Keck was identified with the plant for 16 years.
- Glenn P. Smith, 47, of the Greene-Embry livestock commission firm, Clacinnati, died on January 1 at his home in that city. He had been affiliated with the company since 1923.
- The merit award of the Rotary club of Chicago "for outstanding service in the conservation of fats for the war effort" and for helping to extend 4-H club work will be presented to Thos. E.

Associate Member, AMERICAN MEAT INSTITUTE . Members, CHICAGO BOARD OF TRADE . Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS

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Representing all Dressed Hog Shippers Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOUCH YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DEESSED HOG PROCESSOR

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING
ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

BOARD OF TRADE BUILDING . SIXTEENTH FLOOR . PHONE WEBSTER 3113

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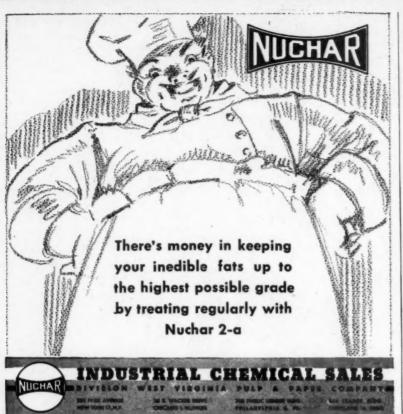


LARDPAK

and save the difference!

YE KEN THERE'S A BRA' SAVING OF SEVERAL-CENTS-A-POUND THAT'S NOT TO BE SNEEZED AT

RHINELANDER PAPER COMPANY



PORK SAUSAGE PATTIES



packaged in

ZIPP

(VEGETABLE PARCHMENT)

See how conveniently the user zipps back the casing . . . cuts patties as wanted . . . then stores what's left in the original package, fresh and free from ice-box odors. Your trademark identification, attractively printed in colors, stays right with your product.

ZIPP Casings have other important advantages. They "breathe" . . . allow gas to escape and thereby keep the meat fresh longer. The handy packages make for good display and ease of handling. Yet your cost for ZIPP Casings is remarkably low. Write today for complete information.

IDENTIFICATION, INC.
4474 N. Broadway · Chicago (40) III.



Wilson, chairman, Wilson & Co., at the weekly Rotary club luncheon in the Hotel Sherman, Chicago, January & It will be the sixth such award given in the past 14 years.

• John W. Rath, chairman of the board of the Rath Packing Co., Waterloo, Ia, has been re-elected a director of the National Bank of Waterloo.

FLASHES ON SUPPLIERS

THE GIRDLER CORP.—George 0.

Boomer has been elected president of
The Girdler Corporation, Louisville,
Ky., succeeding Walter H. Girdler, sr.

who died January 7. He will also remain vice president and a member of the board of directors of the firm's affiliate, Tube Turns, Inc. Boomer was a close friend and business associate of Girdler for many years. Boomer has been a member of the board of directors of The Girdler Corporation since it was founded, and exec-



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G. O. BOOMER

utive vice president since 1938. He was formerly vice president of the Ewald Iron Co. and president of the Pittsburgh Fuel Co., as well as a director of the Louisville branch of the Federal Reserve Bank of St. Louis, Ewald Iron Co., the Louisville Industrial Foundation, and the Louisville Board of Trade. The Girdler Corporation has three divisions: The Votator Division, the Gas Processes Division and the Thermex Division.

GRIFFITH LABORATORIES.—Griffith Laboratories, Chicago, has announced the addition of H. Leonard Holmquist to the company's technical service staff. Holmquist has been affiliated with the Bureau of Animal Industry, which he joined at Chicago in 1930. He will serve the meat packing and canning industries in eastern Pennsylvania, New Jersey, Delaware and portions of Maryland, in cooperation with F. W. Griffith of the company's eastern office at Newark, N. J.

HEWITT RUBBER CORP.—Hewitt Rubber Corp., Buffalo, N. Y., a leading manufacturer in the industrial rubber field for 85 years, announces that its projected expansion program will permit increased output of conveyor belts, transmission belts and many types of industrial hose. The company will also enter the field of latex foam and molded rubber articles for industrial use.

DIAMOND IRON WORKS, INC.—Diamond Iron Works, Inc., Minneapolis, recently staged its fourth annual sales conference, with Diamond dealers and Mahr Mfg. Co. division representatives in attendance for three days of intensive sales training meetings. More than 100 men attended the conference.

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NEW EQUIPMENT and Supplies

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Development of a simple filtration process by which ordinary water can be converted into the chemical equivalent of distilled water is claimed by the American Cyanamid and Chemical Corp., New York, N. Y. Equipment for accomplishing this conversion is available in portable and stationary styles, it is announced.

It is claimed that with these units. designated as Filt-R-Stil, water which is virtually mineral-free is made readily accessible for laboratory and other use. The filtration process is described as being accomplished through skillful ntilization of melamine-derived and



other resins developed by the manufac-

The final de-mineralized water is said to have an average salts content as low as two parts per million of calcium carbonate, and has been produced as pure as one-half part per million. The process is also credited with removing dissolved carbon dioxide from the water.

CHROME MEAT LOAF TRAYS

Introduction of Bake-Rite chrome trays for more efficient handling of baked meat loaves and other molded specialties is said to afford meat plant sausage kitchens many advantages un-obtainable in the past. The new chrome trays are designed to speed up productise, reduce shrink, save handling time

and increase oven capacity, according to Basic Food Materials, Inc., Cleveland, O., the manufacturer. The new



trays (see illustration) are said to be eminently superior to the paper outer pans which they supplant.

Constructed of heavy, special carbon-steel wire, and finished with a heavy, industrial chrome plating, welded throughout, the trays are reportedly without a weak spot, nor do they have any sharp corners or seams. Very little surface is offered for the collection of dirt and bacteria. Their open type of construction permits a quicker, more uniform heat transfer both in baking and chilling, the manufacturer states, and also results in lower bacteria count, improved appearance for the product, and better flavor and color.

The trays are exceptionally easy to clean, it is explained, since the meat, encased in strong Bake-Rite paper liners, never comes in contact with the metal. The trays are virtually impervious to strong, caustic washing solutions, it is claimed, and all traces of meat and dirt are removed after a brief soaking, followed by a hot water

Trays are leased, not sold, to purchasers of Bake-Rite inner liners without cost, except for a nominal deposit. Although deliveries will be made as quickly as possible, the manufacturer advises that production will be limited for the next few months and urges that orders be placed early.

WOOD PRESERVATIVE

A liquid preservative designed to control or prevent rot, decay, fungi and molds in wood is being manufactured by the Quigley Co., New York, N. Y. Known as Triple-A Copper Naphthenate Preservative, it can be applied to wood surfaces by brush, spray, dipping or pressure impregnation. The liquid is said to be non-poisonous to human beings.

New Trade Literature

Temperature Control (NL 167) .- A system designed especially to bring to electrically-heated units, such as furnaces, ovens and tanks, a dependable regulation of heat input is described in a 25-page booklet issued by the Leeds & Northrup Co. The brochure explains fully how the heating unit is fed the electric current needed to keep temperatures at the required control point or program.-Leeds & Northrup Co.

Trucks (NL 168) .- A 76-page brochure, said to feature a special type of printing process which provides a third dimensional effect, has been issued by the Lewis-Shepard Co. Special sections are devoted to information on lift trucks, skid platforms, power fork trucks, stackers, cranes, floor trucks, storage racks and a large selection of specially built equipment for unusual jobs in production, processing and storing .- Lewis-Shepard Co.

Water Deaeration (NL 169) .- A bulletin in reprint form explaining how water deaeration halts corrosion of equipment has been issued by the Cochrane Corp. Included in the analysis of this subject is a description of the Cochrane deaerator, which is designed to remove dissolved oxygen and carbon dioxide from process water at temperatures below 40 degs. F.—Cochrane

Refrigeration (NL 170). - A wide variety of food plant uses for refrigerating equipment is pictured in a fourpage folder of the Frick Co. Featured are four types of uses: ice service, cold storage, quick freezing and special services. The folder is profusely illustrated.-The Frick Co.

Compressors (NL 173).—Publication of a new 24-page, two color booklet entitled, "A Little Air Power Will Do Many a Big Job," is announced by the Ingersoll-Rand Co. Mainly photographic in format with a minimum of text, the booklet is aimed at helping production men benefit from mutual experience and to show what is being done with small compressors or with a small amount of air from shop air lines .-Ingersoll-Rand Co.

Literat	ture.	Addres	s The		New Trade
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Name					
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Street					

> C-D <

TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL.

JOHN MORRELL & CO.—CONSOLIDATED STATEMENT OF PROFIT AND LOSS

Miscellaneous income			\$187,456,570 21,600
Cost of livestock, materials, expenses and taxes:			\$187,477,80
Livestock, produce, etc., including provision of \$210,000 for replacement of basic "last-in, first-out" inventories Payroll, including all salaries and wages Unemployment and Federal Old Age Benefit taxes, group		\$139,798,535	
insurance and pensions	690,948 450,000	19,770,256	
Packages and supplies. Freight and express. Selling, general and administrative expenses. Provision for depreciation and amortization. Interest, exchange, etc.		10,124,727 6,285,222 2,557,205 1,022,948 410,312	
Property and miscellaneous taxes Federal normal income tax and surtax Excess profits tax after deducting debt retirement credit of	\$ 589,219 1,270,000		
\$320,000 and post-war refund credit estimated at \$67,000	3,643,000	5,502,219	185,466,426
Net profit (American companies) carried to surplus account			\$ 2,011,17

Morrell Financial Report

(Continued from page 11.)

tion or the results of its operation." A modification of some of the contracts with various employe unions might have more serious results, the Morrell president said, declaring: "At present we have pending with the War Labor Board demands for modification of some of these contracts. These demands were originally submitted to us in 1943, and if they had been acceded to, or are finally allowed by the board, would cost the company millions of dollars. Although no final decision has been reached, a panel appointed by the board to hear these cases has recommended adversely to most of the demands."

The company had no short term bank indebtedness outstanding on October 28, 1944, and net current assets at that time aggregated \$20,061,488.53, an increase of \$553,009 during the year. The concern's net worth increased by \$927,-198, reaching \$26,536,294.28, the largest figure in the company's 117-year history.

Inventories on October 28, 1944, totaled \$13,278,591.94. Value was based on "(a) certain pork products at cost on basis of 'last-in, first-out,' (b) other product on basis of market (ceilings) less allowance for distributing and selling expenses, and (c) raw materials, livestock and supplies at cost or market prices, whichever were lower."

Referring to expenditures for building operations, Foster said: "Our company is fortunate in that we spent substantial sums for additions and improvements to our plants in the years immediately preceding the war, and as a consequence the expenditures required now are at a minimum. During the past 1 year these expenditures were \$328,675, which is materially less than the \$1,022,949 provided for depreciation for the year." He reported that a planning committee, representing all departments of the business, has been working for more than a year analyzing the problems that will have to be met after the war.

Directors of John Morrell & Co. are:
H. W. Davis, G. M. Foster, J. M. Foster, R. T. Foster, T. Henry Foster,
W. H. T. Foster, Henry Getz, George
W. Martin, J. W. Mock, A. Claude Morrell, George A. Morrell, R. M. Owthwaite, J. C. Stentz, David B. Stern and
H. F. Veenker. Officers are: Chairman
of the board, T. Henry Foster; president, G. M. Foster; vice presidents, J.
C. Stentz, J. M. Foster, A. Claude
Morrell and R. M. Owthwaite; treasurer, George A. Morrell; secretary, J.
W. Mock; comptroller, J. F. Sells, and
general counsel, E. J. Grier.

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WHAT HAPPENS TO RILEY ON FEBRUARY 4 BROADCAST

Riley witnesses an automobile accident involving two members of his Brooklyn Patriots of Los Angeles Club and gets into difficulty with both members on the February 4 broadcast of the American Meat Institute's Sunday radio comedy, "The Life of Riley," starring William Bendix. The two members attempt to sue each other, but a lawyer for one of the parties involved induces Riley to sign a statement absolving his client. The other friend becomes angry and Riley's efforts to smooth things out leads to a surprising climax.

CANCEL EXPORT PREMIUM

The 8 per cent export premium that can be added to domestic ceiling prices on lard when it is shipped to foreign countries will no longer be allowed on shipments to Canada, the Office of Price Administration announced this week in Amendment 13 to Second Revised Maximum Export Price Regulation, effective January 27. However, on shipments to Canada, sellers are permitted to add export premiums not in excess of 135 per cent of the average premium charged in the trade during the period July 1 to December 31, 1940, or from March 1 to April 15, 1942, whichever is lower.

PROVISIONS AND LARD Weekly Review

MEAT OUTPUT DIPS 105 MILLION POUNDS **BELOW LAST YEAR**

456,57

2,011,173

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Foster.

George

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Sunday

Riley.

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MUIN ium that ng prices o foreign lowed on e of Price week in sed Maxi-, effective ments to d to add ss of 125 premium he period , or from ichever is

27, 1986

Although the low volume of slaughter and meat production in federally in-spected plants during the week ended January 20, reflects in some degree the rail transport difficulties experienced in that period, the figures appear to indicate that the 1944-45 winter production peak may have been reached in the early part of December.

The War Meat Board's estimate of inspected meat production for the week ended January 20 totaled 340,000,000 lbs., or about 10 per cent under the 379,000,000 lbs. produced in the preceding week and far below the 445,000,-000-lb. output of the corresponding week in 1944. Meat production in federally inspected plants in recent weeks, compared with a year earlier is shown in the table on this page

The number of cattle slaughtered in inspected establishments for the week ended January 20 was estimated at 298,-000 head, 6000 head under that of the preceding week, but 11,000 more than in 1944. The total dressed weight of cattle slaughter was estimated at 135,-000,000 lbs., down 5,000,000 lbs. from

the preceding week and 12,000,000 lbs. less than in the corresponding week a

Inspected calf slaughter for the week was estimated at 121,000 head. This compares with 135,000 for the preceding week and 112,000 for the corresponding week a year ago. The indicated production of veal from this slaughter in these weeks was 13,000,000, 14,000,000 and 12,000,000 lbs.

Sheep and lamb slaughter last week, according to the War Meat Board esti-

WEEK ENDED	1944-45 lbs.	1943-44 lbs.
December 2	380,000,000	410,000,000
December 9	390,000,000	411,000,000
December 15	384,000,000	402,000,000
December 23		371,000,000
December 30	257,000,000	817,000,000
January 6	294,000,000	378,000,000
January 13	379,000,000	450,000,000
January 20	340,000,000	445,000,000
January 27		446,000,000
February 8		422,000,000
February 10		412,000,000
February 17		390,000,000
February 24		894,000,000

mate, totaled 493,000 head, up 18,000 from the preceding week and 13,000 more than a year earlier. The dressed weight of lamb and mutton produced was 21,000,000 lbs., compared with 20,-000,000 lbs. in the preceding week and also in the corresponding week a year

Inspected hog slaughter, totaling 1,-240,000 head in the week ended Jan-

uary 20, was 196,000 head less than the preceding week and 633,000 less than a year ago when hog marketings were very heavy. Last week's produc-tion of pork (excluding lard) was estimated at 171,000,000 lbs., as against 205,000,000 lbs. for the preceding week and 266,000,000 lbs. for the corresponding week in 1944.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during November, 1944, compared with a year earlier.

Ingredient schedule of uncolored olsomargarine: Nov., 1944 Nov., 1948 lbs. lbs. Butter culture
Butter flavor 1,888
Citric acid 549
Corn oil 848,424
Cottonneed flakes 22,709,775
Cottonneed oil 22,709,775
Cottonneed stearine 244
Derivative of glycerine 86,830 1,229,970 45,915 25,711,983 8,010 88,296 103 1,114,279 278,063 99,202 846,250 1,622,240 30,124 11,387,988

Total54,005,064

CUT-OUT LOSS STILL GREATER WITH ALL HOGS AT CEILING LEVEL

(Chicago costs and prices, first four days of week.)

All weights of hogs covered by the cut-out test were at full ceiling levels this week, making for very unfavorable results. Medium and heavy weight hogs were at maximum selling levels last week also, but the loss this week was a little greater due to higher handling and overhead

costs as marketings declined. The cut-out loss on lights was 12c per cwt. greater than a week earlier when live prices were slightly under the ceiling. Packers should use their own cost and realization figures for the test used here is for illustrative purposes only.

					220-240 lbs						240-270 lbs.				
Pct. live wt. Regular hame. 14.0	Pct. fin. yield 20.0	Price per lb. 21.4	per cwt. alive	per cwt. fin. yield \$ 4.28	Pet. live wt. 13.8	Pct. fin. yield 19.4	Price per lb. 21.0	per cwt. alive 2 2.90	per cwt. fin. yield \$ 4.08	Pet. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Skinned hams Stinned hams Stinned hams St.	8.1 6.0 14.5 15.8 4.2 8.2 18.4 2.8 4.6 2.9	20.0 24.8 23.3 17.2 10.3 12.4 12.8 16.0 17.8	1.14 1.07 2.35 1.91 .30 .27 1.65 .26 .57 .57 .12 .49 1.30	1.62 1.49 3.38 2.72 43 40 2.38 5 2.38 7 83 2.71 1.70 1.86	5.5 4.1 9.9 9.6 2.1 3.2 3.1 2.2 11.4 1.6 3.0 2.0	7.7 5.8 13.4 3.0 4.5 4.5 4.2 3.1 15.8 2.3 4.2 2.8	20.0 24.8 21.8 16.5 14.0 10.5 10.3 12.4 12.8 13.5 17.8	1.10 1.02 2.16 1.58 .29 .34 .32 .27 1.46 .22 .53 .11 .49 1.80	1.54 1.44 3.01 2.21 42 47 48 2.92 .81 .75 .15 .09 1.82	13.0 5.4 4.1 9.7 4.0 8.6 4.6 6.3 5.5 2.2 10.4 1.6 2.9 2.0	18.1 7.4 5.7 18.4 5.5 12.0 6.4 4.8 3.1 14.5 2.2 4.1 2.8	23.0 20.0 23.7 20.7 15.2 14.0 11.0 10.8 12.8 12.0 17.8	2.90 1.68 .97 2.01 .61 1.20 .51 .32 .11 .46 1.30 .818.94	4.16 8 1.38 1.38 1.38 1.38 1.68 1.68 1.76 3 .56 7 .38 3 1.86 2 .77 1.16 1.68	
Cost of hogs Condemnation loss Handling and overhead. TOTAL COST PER CWT. TOTAL VALUE			Per cwt. alive \$14.75 .08 .62 \$15.45 14.43	Per cwt. fin. yield \$22.07 20.61				75 08 P 54 	er cwt. fin. yield \$21.50 19.72				t. re .75 08 .50	Per cwt fin. yield \$21.29 19.87	
-Cutting margin +Outting margin -Margin last week. +Margin last week.			\$ 1.02 .90	\$ 1.46 1.29			1.		\$ 1.78 1.75			1	.39	1.89	

51 801 855



Your Weighers Are Careful ...but

It's an exceptional man who will never misread a scale or scribble an illegible figure. Humans aren't made that way.

But a Printomatic weigher never makes an error. Touch a button, and the exact weight is printed on ticket, tape, or ticket and tape.

To speed weighing, to eliminate profitstealing mistakes, and to inspire confidence, use Printomatics. For full information, address Fairbanks, Morse & Co., Fairbanks-Morse Building, Chicago 5, Illinois.

Buy More War Bonds

PAIRBANKS - MORSE DIESEL LOCOMOTIVES - DIESEL BEGINES - MOTORS - GENERATORS SCALES - PUMPS - STOKES RAILFOOD AND SARN EQUIPMENT

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

Jan	per lb.
Steer, hfr., choice, all v	vts20%
Steer, hfr., good, all wto	B20
Steer, hfr., com., all wt	1
Steer, hfr., utility, all w	ts15%
Cow, com. & gd., all wt	
Hindquarters, choice	
Forequarters, choice	
Cow bdq., commercial	19
Cow foreq., commercial.	16%

‡Beef Cuts

Steer, hfr., sh. loin, choice82%
oteer, nir., sn. join, choice
Steer, hfr., sh. loin, good30%
Steer, hfr., sh. loin, good301/3 Steer, hfr., sh. loin, com251/4
Steer, mir., sm. Join, com
Steer her sh loin util 2214
Cow, sh. loin, com
Cow, sn. soin, com
Steer, hfr., round, choice 221/4
Steer, mir., round, choice
Steer, hfr., round. good21% Steer, hfr., rd., commercial19
Steel, man, abund. Bood
Steer, hfr., rd., commercial19
Steer, hfr., rd., utility16%
Beech mir., ru., utility
Steer, hfr., loin, choice29%
Steer, hfr., loin, conice
Steer, Bir., 10th, good
Steer, hfr., loin, commercial284
Characteristics and a second s
Cow, soin, commercial
Cow loin utility 20
Com second commencial 10
Cow round, commercial
Cow cound utility 1614
Cow round, utility
Steer, hfr., rib, choice
Steer, hfr., rib, good23
Steer, mir., rin, good
Steer, hfr., rib, commercial 214
Ottors him oth military 10%
Steer, hfr., rib, commercial214 Steer, hfr., rib, utility184
Cow rib, commercial
Cow 110, commercial 1000
Cow rlb, utility18%
Steam his als shales 9714
Steer, hfr., sir., choice
Steer, hir., sir., good26
Steen her six com 2114
Breez, Mit., Bit., Com
Steer, hfr., cow nank
Cow, sirloin, commercial21%
Cow, sirioin, commercial
Cow. airloin, util
Cow, sirloin, util
Steer, Mir., DROK Steak
Cow, flank steak
Steer, hfr., reg. chk., choice20%
Steer, nir., reg. cnk., choice 20%
Steer, hfr., reg. chk., good 19
Ottor har teg. comi, good
Steer, hfr., reg. chk., com17%
Steer her reg chk ntility 15%
Steer, hfr., reg. chk., utility15% Cow, reg. chk., commercial17% Cow, reg. chuck, utility15%
Cow, reg. chk., commercial17%
Com you shook utility 1534
Con, rea. Chock, delite,
Steer, Bir., c. c. chw., choice1846
Steer, mir., c. c. cuk., gu
Steer, bfr., c. c. cbk., com16%
Steer, hfr., c. c. chk., com
Steet, mir., c. c. cum., ments,
Cow. c. c. chk., commercial16%
Cow o e ohle wellier 1486
Cow, C. C. Cha., denieg
Steer, hfr., foreshank
Cow foreshank12%
COM Internatia
Steer, hfr., brisket, choice
Steam his heighest good 17
preet, mir., primer, Room
Steer, hfr., brisket, com
Steam her helphat million 15
Steer, Mir., Dribket, Utility
Cow. br., commercial1434
Cow, br., util
Cow, Dr., util
Steer, hfr. back, choice
Otean her back mad 80
Steer, hfr. back, choice
Cow back, commercial
Cow back, utility
Cow Dack, Builty
Steer, hfr. arm chk., choice19
Steen his som ohk mod 19
Steer, hfr. arm chk., good18 Cow arm chk., commercial17
Cow arm chk., commercial17
Cow arm chk., ntility1514
COW MINI CHE., MILLEY
Steer, hfr. ah. pl., gd. & ch 144
Steam her ah al com & mill 1917
Steer, hfr. sh. pl., gd. & ch 144, Steer, hfr. sh. pl., com. & util . 134, Cow sh. pl., commercial 134,
Cow sh. pl., commercial
Cow sh. pl., utility
Com an has memoles accesses 10.73

tQuot, on beef items include per mitted additions for sone 5, plus 25

Veal-Hide on

Choice o	Arcass														.201
Good ca	reass							9							.19
Choice s	addles	٠	٥	0	٠	۵	٠		0	9	۰		٠		.22

*Beef Products

Brains	
Hearts, cap off	
Tongues, fresh or fros	
Tongues, can., fr. or fros	.164
Sweetbreads	.28 %
Ox-tails, under % lb	. 81/
Tripe, scalded	. 43
Tripe, cooked	. 8%
Livers, unblemished	.28 %
Kidneys	.11%

*Veal Products

Brains	9%
Calf livers, Type A	
Sweetbreads, Type A.	

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in ahlpping containers, add per cwt.; in 5 lb. container (sweet breads, brains & cutlets only) \$2.00.

**Lamb

Choice	lamb							0						•	۰	0	
Good la																	
Mediun																	
Choice																	-
Good h																	
Choice																	1
Good f																	-
†Lamb	tong	u	el	В,	1	٦	rı	p	e	d	Ä	. a	0				

*Mutton

**Mutton																		
Choice sheep					a									۰				.12m
Good sheep .	0		*	9)	ĸ	10	*	*	10	*	*	*	*	-		×		.1125
Choice saddle																		
Good saddles																		
Choice fores																		
Good fores .	•	*	ń	16	Ŕ	×	*	4	1		*		*					.900
Mutton legs,																		
Mutton loins,		C	h	IC	d	C	8			0	9	0	٥	a	0			.1385

**Quot. on lamb and mutten are fe Zone 5 and include 10c for steckisette, plus 25c per cwt. for del.

\$P

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*Fresh Pork and Pork Products

Fresh Pork and Pork Products
Reg. p. loins, und. 12 lbs. av27
Pienies
Tenderloins, 10-lb. cartons
Tenderloins, loose
Skinned shidrs., bone in
Spareriba, under 3 lbs
Boston butts, 4/8 lbs
Boneless butts, c. t
Neck bones 4
Pigs' feet 4
Kidneys10
Livers, unblemished
Brains 7 @11
Bars
Snouta, lean out
Smouth, lead out
Snouts, lean in
Heads
Chitterlings
Tidbits, hind feet
47-1
Prices carlot and loose basis.

WHOLESALE SMOKED

Fancy regular hams, 14/18 hs., parchment paper
Fancy skinned hams, 14/18 lbs., parchment paper
Fancy trim, brisket off, bacon, 8 lb. down, wrap
Square cut seedless bacon, 8 lb. down, wrap
No. 1 beef sets, smoked Insides, C Grade
Outsides, C Grade415 Knuckles, C Grade474

Quotations on pork items are loose, wrapped, f.o.b. Chicago, and ject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork									
Reg.	tripe.	200	-1b.	bbl				0.6	27.00
Hone	y, tel	pe,	200-	lb.	ы	bÌ		0.4	27'M

BARRELED PORK AND

BEEF
Clear fat back pork:
70- 80 pieces
80-100 pieces
100-125 pieces
Cl. plate pork, 25-35 pes
Plate beef, 200 lb. bbls
By plate heat 200 lb bbls M.

*Quot. en pork items are far la than 5,000 lb. lots and include a permitted add., except boxing as loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. sone, loose bash
Reg. pork trim. (50% fat) III
Sp. lean pork trim. 85%
Ex. lean pork trim, 95%
Pork cheek meat
Pork livers unblemished
Boneless bull meat
Shank meat
Heef trimmings
Dressed Cappers
Dressed cutter cows
Dressed hologna bulls
Pork tongues

tQuoted below ceiling.

DRY SAUSAGE

Orrelat, ch.,	in	hog	bung	B	58
maninger					
Second					18
or Intelmar					
a C selemi.	ch				09
R. C. salami,	n.c				32
Genoa style	ala	mı,	CH		501/
Pepperoni		****	****		20 79
Mortadella, n	. C.	43	****		491/
Cappicola (co	DEC	α) .			36%
Prescultto ma	ma		*****		
	49.70	-			O.F.

*DOMESTIC SAUSAGE
(Quotations cover Type 2)
not some how casings
ned agus. bulk
Beackfurts, in sheep casings 285
Beakfurts, in hog casings207
Belowns, nat. Casings
Belogna, art. casings
Liver saus., fr., beef casings211
Liver saus., fr., hog casings224
Smkd. liver saus., hog bungs24
Head cheese20
New Hag., nat. casings
Tangue and blood29
Rhod sausage24
3000
Pelish sausage
uniters based on some & nine \$1 !

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De., 25% lbs.,28

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\$19.86 27.00 31.00

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27,-1848

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tPrices hased on zone 5, plus \$1.50 per cwt. for sales to retailers and pureyers of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS of sade (Chee withon)

Eltrate of sods (Ungo, winse)	_
in 425-lb. bbls., del\$ 8.7	5
saltneter, n. ton, f.o.b. N. Y.:	
Dol. refined gran 8.6	
Small crystals 12.0	10
Medium crystals 13.0	10
Large crystals 14.0	ю
Pure rfd. gran. nitrate of soda. 4.0	ю
Pure rfd. powdered nitrate of	
sodaunquote	d
falt, in min. car of 80,000 lbs.	
enly, f.o.b. Chgo., per ton:	
Granulated, kiln dried 9.7	0
Medium, kiln dried 12.7	0
Bock, bulk, 40 ton cars 8.8	10
Sugar-	
Raw, 96 basis, f.o.b.	
New Orleans 3.7	4
Standard gran., f.o.b. refiners	
(2%) 5.8	10
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.,	
less 2% 5.1	ĮĐ.
Dextrose, in car lots, per cwt.,	
(cotton) 4.8	
in paper bags 4.	19
OBLORO	
SPICES	
(Basis Chgo., orig. bbls., bags, bales	.)
Whole Group	201

Nutmeg, fcy. Banda	88	62
E. & W. I. Blend		53
Paprika, Spanish		55
Pepper, Cayenne		33
Red No. 1		37
Black Malabar	11	10
*Black Lampong	121/2	13
Pepper, wh. Sing		
Muntok		
Packers		11

"Neminal quotations.

THE

CASING HOUSE BERTH. LEVI & Co., Inc.

HEW YORK BUENOS AIRES

CHICAGO AUSTRALIA

LONDON WELLINGTON

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)
Beef casings:

Middles, select, extra,
2½ in. & up 1.25
Dried or salted bladders,
per piece:
12-15 in. wide, fint 71/4 9
10-12 in. wide, flat 5 @ 6%
8-10 in. wide, flat 2%@ 3%
6- 8 in. wide, flat 2 @ 2%
Hog casings:
Extra narrow, 29 mm. &
da2.25@2.45
Narrow mediums, 29@32
mm
Medium, 32@35 mm1.90@2.00
English, medium, 35@38
mm
Wide, 38@43 mm1.55@1.65
Extra wide, 43 mm1.43@1.60
Export bungs 22
Large prime bungs18 @20
Medium prime bungs11 @12
Small prime bungs 8 @ 9
Middles, per set20 @21

SEEDS AND HERBS

				roun
	W	hole	for	Saus
Caraway seed		85		93
Cominos seed		23		26
Mustard ad., fcy. yel.		25		
American		153	6	2.5
Marjoram, Chilean		30		36
Oregano		12		16

OLEOMARGARINE

****	-										
White											
White											
Water											
Milk c											
Vegets	ble	type	е.	 	 		τ	Ta	q	uote	J

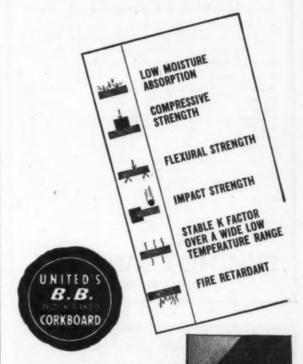
VEGETABLE OILS

White, decolorised, summer oil, in tank cars, del'd Chicago... 14.55
Yellow, decolorized, saind or winterised oil, in tank cars, del'd. Chicago... 14.93
Raw soap stocks:
Centa per lb. divd. in tank cars,
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast... 3½
East... 3½
East.

Manufacturer to jobber prices, f.o.b

Better . . . Longer Service Through

Over-All Efficiency



The high efficiency of UNITED'S B. B. (Block Baked) Corkboard is due to its remarkable heat retarding properties . . . entire free-

dom from capillarity . . . and other inherent qualities. The character, composition, and chemical construction of natural cork, as provided by nature, make it unsurpassed as a cold storage and refrigerator insulator.

NIT KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y. Baltimore, Md. Boston, Mass. Buffalo, N. Y.

Cincineati, Ohio Cleveland, Ohio Hartford, Conn. Indianapolis, Ind. Los Angeles, Calif.

Milwaukes, Wis. New Orleans, La. New York, N. Y. Philodelphia, Fa.

Pitteburgh, Po. Rock Island, III. St. Louis, Mo. Waterville, Me.



No. 65-B INK ELECTRIC BRANDER Complies with O. E. S. Regulation No. 4002.2

No. 4002.2 Regulation states that slaughterers unable to obtain the services of a federal grader must grade their own beef and veal. The appropriate grade letter for each uniform grade shall be as follows.

BE	EF	VE	AL
GRADE	GRADE LETTER	GRADE	GRADE LETTER
CHOICE	AA	CHOICE	AA
GOOD	A	GOOD	A
COMMERCIAL	8	COMMERCIAL	В
UTILITY	C	UTILITY	C
CUTTER	D	CULL	D
CANNED	D		

Carcasses must be marked in such manner that the grade designated appears not more than two inches apart along both sides of the chine bone and continuing down the outside of the round or leg to the beginning of the gambrel cord. It must also appear at not less than two-inch intervals along the belly, on each side of the carcass, across the shoulder and along the foreshank.

Our No. 65-B ink-electric roller type grade and sex brander is designed to take care of this marking. Write today for further information. Prompt delivery possible.

EVERHOT MFG. CO.

MAYWOOD, ILLINOIS

ASK YOURSELF THESE QUESTIONS ABOUT SALT:

· Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfilling the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-3.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

MARKET PRICES New York

DRESSED BEEF CARCASSES

City Dressed

Steer,	heifer,	choice23
Steer,	heifer,	good21
Steer,	heifer,	commercial19
Steer,	heifer,	utility
Cow,	commer	cial19

The above quotations do not include charges for keahering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer.	hfr	tri.	. cho	lce		21 %
Steer,						
Steer,	hfr.,	tri.	. com	merc	ial	19%
Steer,						
Steer,	hfr.,	reg.	chk.,	choic	e	24
Steer,	hfr.,	reg.	chk.,	good		221/
Steer, Steer,	hfr.,	reg.	chk.,	comm	ercia	1.21 %
Steer,	hfr.,	reg.	chk.,	utilit	y	184
Aho	×0.00	at 4-	abelos	-		

Apove quot. include permitted add for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. fer loc del.

hfr.,	rib, g	ood			241/
hfr.,	rib, o	commerc	ial		221/
hfr.,	ioin.	utility.			213
	hfr., hfr., hfr., hfr., hfr.,	hfr., rib, g hfr., rib, c hfr., rib, c hfr., loin, hfr., loin, hfr., loin,	hfr., rib, good hfr., rib, commerc hfr., rib, utility hfr., loin, choice hfr., loin, good hfr., loin, commer	hfr., rib, good	hfr., rib, choice

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for keeh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn2314
Shoulders, regular
Butts, regular 3/8 lbs24%
Hams, regular, under 14 lbs22
Hams, skinned fresh, under
14 lbs24
Picnics, fresh, bone in
Pork trimmings, ex. lean301/2
Pork trimmings, regular17%
Spareribs, medium
City
Pork loins, fr., 10/12 lbs28%
Shoulders, reg
Butts, boneless, C. T31
Hams, regular, under 14 lbs231/4
Hams, sknd., under 14 lbs251/2
Picnics, bone in
Pork trim., ex. lean
Pork trim., regular1914
Spareribs, medium
Boston butts, 3/8 lbs27%

*COOKED HAMS

Ckd. hams,			
Ckd. hams,	skinless,	fatted,	13
			16%

*SMOKED MEATS

CA

Reg. hams, under 14 lbs	
Reg. hams, over 18 lbs	
Skd, hams, 14/18 lbs	и
Skd. hams, over 18 lbs	
Picnics, hope in	
Bacon, West., 8/12 lbs	
Bacon, city, 8/12 lbs	۰
Beef tongue, light	
Beef tongue, heavy	

*Quotations on pork items are a less than 5,000 lb. lots and is all permitted additions.

DRESSED HOGE

Hogs,	gd	. &	ch.,	b	đ.	. 1	100	١,	1	t.	1		ŧ	ħ	0
Jan.	24	, ur	ader	8	10	1	lb	8.						J	
81	to	99	lbs									6.6			- 1
100	to	119	lbs					-							28.7
120	to	136	lbs.							40					183
137	to	153	lbs.												23.0
154	to	171	lbs.												19.3
172	to	188	lbs.												18.5

*DRESSED VEAL Hide off

Water our	- 4
boice, 50@275 lbs	201
ood, 50@275 lbs	
ommer., 50@275 lbs	
tility, 50@275 lbs	-TEB

*Quot, are for some 9 and inches 50c for del. An additional 16c secwit, permitted if wrapped in sterinette.

DRESSED SHEEP AND

WALLES IN CO.
Lamb, choice
Lamb, good
Lamb, com
Mutton, gd. & chli
Mutton, util. & cull
Onetations are for some 0

FANCY MEATS

Tongues, Type A
Sweetbreads, beef, Type A
Sweetbreads, veal, Type A
Beef kidneys
Lamb fries, per lb
Livers, beef, Type A
Oxtails, under % lb

. 1. and loose basis for lots under 500 lbs. sil

BUTCHERS' FAT

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tion

to p con Pri

Dog

The

Shop fat									
Breast fat									
Edible suct									
Inedible suc	t			0	0	•	0	. 4.70	bet car

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended January 20, 1945, were reported as follows:

			Week January 20	Previous week	Year
resh	meats,	pounds	.72,642,000	25,047,000 68,999,000 5,701,000	33,133,00 44,153,00 -9,172,00



"BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

Another "BOSS" that gives Best Of Satisfactory Service THE CINCINNATI BUTCHERS' SUPPLY CO.

Mail General Office: Blade & Helen Sts., Elmwood Place, Cincinnati, Ohio
Address: P. O. Boz D. Elmwood Place Station, Cincinnati 16, Ohio 824 Exchange Ave., U. S. Yards, Chicago 9, III.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES	BELLIES
G	(Square Cut Seedless)
CARLOT TRADING LOOSE, BASIS,	6-8 174 Cured
BASIS	8-10 16% 17% 10-12 16% 17%
THURSDAY, JANUARY 25, 1945 Tep figures represent O.P.A. ceilings.	12-14 15 % 16 % 16 % 16 % 16 % 16 % 16 % 15 % 16 % 15 % 15
REQULAR HAMS	D. S. BELLIES
Fresh or Fresen S.P.	Clear Rib
\$-10 21½ 21½ 21½ 21½	18-20 144 144
	18-20 14¼ 14¼ 20-25 14¼ 14¼
13-14 21 5 20 5	25-30 14 4 14 4
14-16 20% 20%	30-35 14% 14%
BOILING HAMS	35-40 141/4 141/4
Fresh or Frozen S.P.	40-50 141/4 141/4
0001 0001	
16-18 20 % 20 % 18-20 19 % 19 %	GREEN AMERICAN BELLIES
9.22 10% 10%	16-2013%
	20-25
SKINNED HAMS	25 and up
Fresh or Frosen S.P.	
19-12 23 1/4 23 1/4 12-14 23 1/4 23 1/4	FAT BACKS
18-14 23 % 23 % 22 % 22 %	Green or Frozen Cured
16-18 22% 22%	6-8 1014 1014
19.30 21% 21%	8-10 101/4 101/4
9-22 21% 21% 21% 21%	10-12 101/4 101/4
20-01	12-14 10% 10%
21.05 21% 21% 21%	14-16 10% 10% 16-18 11% 11%
21% 21% 21%	18-20 111/4 111/4
	20-25 11% 11%
PICNICS	
Fresh or Frozen S.P.	OTHER D. S. MEATS
4.6 19% 19%	
6.8 19% 10%	Fresh or Frozen Cured
8-10 19% 19% 19% 19%	Regular plates101/2
19-12 19-% 19-%	Clear plates 9½ 10
Bart shank 16c over.	Jowl butts 9½ 10 Square jowls11 12
BROST REALE 750 OVER.	Educa foats

FUTURE PRICES

ork

AT

ek ended

33,138,00 46,158,00 -9,172,00

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MONDAY, JAN. 22, THROUGH FRIDAY, JAN. 26, 1945

LAR	D										
Jan.					 			No	bids	OF	offerings
											offerings
											offerings
July	ĺ,			ĺ,				No	bids	OF	offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

		P.S. Lard Loose	Raw Leaf
	2213.80 :		12.75n
	2313.80	12.80b	12.75n
Jan.	2413.80	12.80b	12.75n
Jan.	2513.80	12.80b	12.75n
Jan.	2613.80	12.80b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b.
Chicago C. L
Lettle rend., tierces, f.o.b.
Chicago C. L
Leaf, kettle rend., tierces,
fab. Chicago C. L
Neutral, tierces, f.o.b.
Chicago C. L
Mertening, tierces, c.a.f16.50

MEAT CONTAINERS

In line with recent changes in Canadian metals conservation orders, manufacturers of meat and poultry sandwich spreads are now permitted to pack their products in 3-oz. containers, the Wartime Prices and Trade Board announced. Sale of the product to the trade, however, will not be permitted until April 4 in order to allow manufacturers time to build up

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per
ton, basis ex-vessel Atlantic
ports\$29.20
Blood, dried, 16% per unit 5.53
Unground, fish scrap, dried,
11% ammonia, 16% B. P. L.,
f.o.b. fish factory 4.75 & 10c
Fish meal, foreign, 111/4% am-
monia, 10% B. P. L., c.i.f.
spot
January shipment 55.00
Fish scrap (acidulated), 7% am-
monia, 3% A. P. A., f.o.b.
fish factories4.00 & 50c
Soda nitrate, per net ton, bulk,
ex-vessel Atlantic and Gulf
ports 30.00
in 200-lb. bags 32.40
in 100-lb, bags
Fertilizer tankage, ground, 10%
ammonia, 10% B. P. L.,
bulk
Feeding tankage, unground, 10-
12% ammonia, 15½ B. P. L.,
bulk 5.25
Duth O.20
Phosphates
Bone meal, steam, 3 and 50
here per ton foh works \$42.00

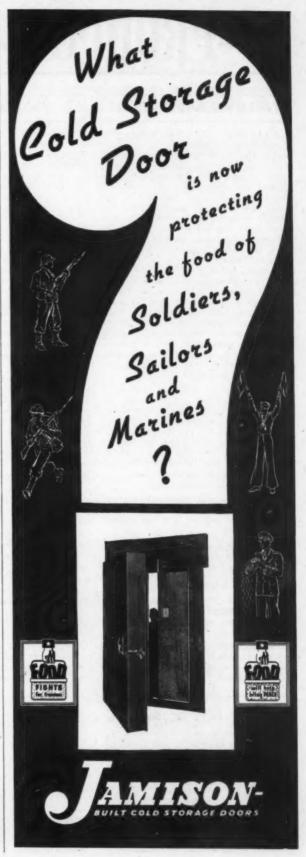
bags, per ton, f.o.b. works...\$42.00 Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works. 40.00 Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.................................65

Dry Rendered Tankage 45/50% protein, unground....\$ 1.25

EASTERN FERTILIZER MARKETS

New York, Jan. 24, 1945

The markets for all byproducts was very active the past week and considerable quantities of cracklings were sold at prices ranging from \$1.20 to \$1.25. Dried blood was in demand at the ceiling price of \$5.53 f.o.b. New York with no offerings available.



BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.-The market had a very bullish undertone again this week. Buyers appeared to be in no hurry to dispose of product, even though full ceiling bids were placed for all grades. The freeze on sales of lard, shortening and a few other oils announced late last week has caused some in the trade to feel that more rigid controls are not far off for tallows and greases, as was intimated here last week. There are no indications of what move the government will make, but it is felt that there will have to be some action shortly. Production of greases is extremely disappointing, and is showing an even sharper drop than hog slaughter, for hog weights are running lighter than those of a year earlier. The tallow output is holding up better than that of grease, but demand is so broad that offerings are far short of needs and some users are not getting enough product.

Meanwhile, a moderate scattered trade was reported on practically all grades of both tallows and greases. Sales included edible tallow at 9%c; fancy, 8%c; choice at 8%c and lower grades at full ceiling prices. Grease sales reported included choice white, 8%c; A-white, 8%c; B-white, 8%c, and lower grades at respective ceilings. All prices are f.o.b. shipping point.

STEARINE.—The stearine market is lifeless. Production is fairly light and practically no product is being offered on the market.

NEATSFOOT OIL.—Ceiling prices continue to be quoted for all grades of neatsfoot oil and the market is nominally firm. Potential demand is reported to be large.

OLEO OIL.—Buying orders are going unfilled, for very little product is being offered. Prices are nominal and the market quiet.

GREASE OILS.—Volume of trading is light at steady prices. No. 1 oil is 14c; prime burning, 15%c, and acidless tallow oil, 13%c.

VEGETABLE OILS

The feature of the vegetable oils market this week was the action taken late last week by the OPA which froze sales of shortening, salad and cooking oils and lard for a three-day period ending on Monday, January 22. These items were then allowed to be sold with a red point value of two points per lb. The action was deemed necessary because the supply situation in the oils and fats market is getting very tight. This is especially true in the lard trade, where supplies have been running far short of needs. Inspected packers are now required to set aside about 60 per cent of their production for purchase by government agencies. All these bullish actions tended further to tighten the spot and futures market for oils and a firm undertone was evident all week. Trading was very limited, with full ceiling prices quoted for the various oils.

SOYBEAN OIL.—Sales have just about dried up in this market. Previously there had been a little forward selling for delivery late this year at ceiling prices at time of delivery, but it appears that most of that business is now completed. It is practically impossible to line up tank car sales for any time in the next few months, for most operators are booked well ahead.

PEANUT OIL.—There is no change in this market. Crushings are moderate and oil is being delivered against old contracts at full ceiling rates.

CORN OIL.—Very little product is being offered. Demand is very broad with prices firm at the ceiling.

OLIVE OIL.—Spot demand for all qualities of olive oil is good but business was impossible due to the absence of offerings. Additional arrivals of imported oil are expected almost any time. All interest appears to be centered on this incoming Spanish olive oil.

COTTONSEED OIL.—Spot market is quiet with trading limited. The futures trade has also been quiet and no trades have been reported.

NOVEMBER FATS PRODUCTION

Factory production of animal and vegetable fats and oils for the month of November, 1944 compared with October, 1944, as reported by the Bureau of the Census, was:

	Nov., 1944	Oct., 1944
Vegetable oils	674,751,000	607,783,000
Lard, rendered1	175,426,000	120,908,000
Tallow, edible	8,558,000	7,051,000
Tallow, inedible	84,575,000	76,675,000
Neatsfoot oil	243,000	186,000
Fish oils	25,843,000	52,995,000

Including neutral lard and rendered pork fat.

MARGARINE PRODUCTION

Margarine produced in November, 1944, according to U. S. Treasury Department:

	8. lbs.	
Production of uncolored margarine	8,592 50,555,025	
Production of colored margarine 2,46	3,049 1,860,315	
Total	1,641 52,415,840	
withdrawn tax paid51,93	6,662 48,158,248	
Colored margarine withdrawn tax paid 1,89	8,420 855,305	
Total53.83	0.082 49.013.553	

BY-PRODUCTS MARKETS

A good volume of business was no ported in by-products this week. Moreoment of meat scraps was large with full ceiling prices bid and paid. By rendered tankage continues to be quoted on a range. Demand now is about equal to production.

Blood

Digester Feed Tankage Materials

Packinghouse Feeds

							1.5	_
		tankage,						
30%	digester	tankage,	bulk			 		TLN
55%	digester	tankage,	bulk			 		65.N
50%	digester	tankage,	bulk			 		62
		tankage,						
50%	meat, be	one meal	ocraps,	bu	lk.	 		79.00
Bloc	odmeal					 		88.60
Spec	ial steam	bone-me	al			 0.6	100	085.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

					Per tee
Steam,	ground,	3	a	50	.35.00@BEM
Steam,	ground.	2	A	26	.25.60@0K@

Fertilizer Materials

High grade tankage, ground	Per im
10@11% ammonia	
Bone tankage, unground, per ton	30.00@01W
Hoof meal	4.25@ 4.39

Dry Rendered Tankage

**Hard	pressed	and ex	peller :	unground	Per unit
55 to	75% pi	rotein			1.30@1.3
**On	ated un	der ceili	ne de	did mid.	ment make

Calatina and Clue Stocks

Geiatine and Giue Stocks
Per ewi.
Calf trimmings (limed)\$1.00
Hide trimmings (limed)
Sinews and pizzles (green, salted)
1,7
Cattle jaws, skulls and knuckles
Pig skin scraps and trim, per lb

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

			370.00@M.0
			\$70.00@M.H
		,	70.80
уу			65,00@75.H
t			85.90
s, shou	lders d	& thighs .	. 62.50@55.H
		,	\$5,00@ST.IR
m, asse	orted.		40.00
			196.00
	s, shou	a, shoulders on, assorted.	t

Delivered Chicago

Animal Hair

Winter Summe	coil dried,	per	ton 35.00@17.19
Winter	processed,	lb	
Winter	processed,	gray,	1b
Cattle	switches .		4 6 6

Features That Make THE LARGEST SELLING ROTARY

PUMP IN THE WORLD





KETS

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terials

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Per ter

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Per ton

3.85@ 4.M 30.00@61.M 4.35@ 4.M

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nd ...\$1.15@L39

aid-west poisi

...... 1.00

.....7% @7%

155.00

ry 27, 1946

ping point.

Per ent.

As ILLUSTRATED above, Viking Rotary Pumps operate on the famous "gear-within-a-gear" principle, which provides a larger sealing surface that reduces slippage so prevalent in some rotary pumps after being in service for a time.



Vikings have only TWO MOVING PARTS, each of which is self-supporting. Simplicity means long life and dependable service ... no frequent replacing of small, intricate parts to maintain pump efficiency.



Write today for Bulletin 800, which gives complete information about Viking Rotary Pumps widely used in the meat packing industry. It will be sent free by return mail.

DIAMOND Self Cleaning HAMMERMILL

A Heavy Duty, High **Tonnage Unit**

Put this new DIAMOND Hammermill of advanced design up against your toughest jobs-compare it with any other hammermill you have ever used-and we're willing to abide by your verdict.



The DIAMOND "CONTINUOUS IMPACT" principle repeatedly crushes material against the extra long corrugated anvil, assuring extremely fast and uniform reduction. The "SELF CLEANING" feature saves 2 or 3 hours' time if for any reason there is a power stoppage with feed continuing. Many other advanced features make it a worthy partner to the DIA-MOND HOG. Write for Bulletin No. D-44-L.

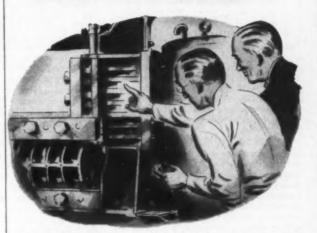
DIAMOND IRON WORKS, INC.

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. SECOND ST.

MINNEAPOLIS 11, MINNESOTA

IT'S TIME to look into EXPELLERS

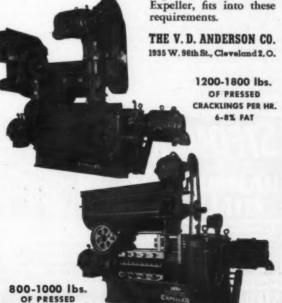


Regardless of how long it will be before the war ends, it's time now to look into future crackling requirements for your plant . . . It's time to study plant layouts, processing and all types of required equipment including, of course, Expellers.

There's one source of information where you can get valuable suggestions on all of these phases of crackling production-that's an Expeller Engineer . . . His years of experience are yours to draw from.

We suggest that you write today, give us some idea of your plant requirements, or proposed require-ments, then let an Expeller Engineer consult with you. Let him show you how a Twin-Motor

Super Duo, or Red Lion Expeller, fits into these requirements.



CRACKLINGS PER HOUR

WEEK'S CLOSING MARKETS

Packer hide trading expected to be resumed Monday, January 29—Market generally firm except for country kipskins—Rail embargo delaying shipments to East.

Chicago

PACKER HIDES.—The usual dormant period in the packer hide market is nearing its close. The new buying permits are scheduled to be released and valid for trading on Monday, January 29, with prospects of action immediately thereafter, as soon as packers have their killing lists for this week in hand. Permits will probably expire on February 10.

In view of the longer accumulation period since the last trading, permits this month are expected to show some increase over last month. Supplies of heavy hides are expected to show some further increase. The inspected slaughter of cattle has also picked up considerably during the past two weeks. and is running around four to five per cent over the same time last year, according to reports from selected markets. The increase in subsidy payments, with the over-all ceiling of \$18 on cattle, go into effect beginning next week, which may have some influence on the marketing of fed cattle in the near

Meantime, the packer hide market is called firm to strong at full ceiling prices for all selections, with prospects of steady buying on this basis for some time, despite the fact that some tanners are getting about all the hides they can handle at present.

Shipping difficulties in connection with earlier sales met with further complications early this week, when a rail embargo was placed on shipments to the East, in common with most other commodities except perishable foods and goods moving under government permit. The embargo is to be in effect until 12.01 a.m. January 28, in an endeavor to clear up freight congestion through Ohio and points north and east.

OUTSIDE SMALL PACKER.—Action is expected in this market at the opening of next week, at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for branded. While the kill has been showing a fair increase, the market was fairly well sold up last month and there will be plenty of demand for these hides, as upper leather tanners will naturally favor this class of stock in preference to the country hides.

PACIFIC COAST.—The Coast market is quotable at the maximum of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. December hides were well absorbed this basis, and trading is expected, among the smaller killers at least, next week.

FOREIGN WET SALTED HIDES.— A considerable volume of business was reported from the South American market late last week at steady prices, bringing the total sales for the week to around 85,000 hides, the largest week's business for some time. Included were 5,000 LaPlata steers for the States and 5.000 Anglo steers for England: an operator who acts for both countries bought 4,000 LaPlata, 4,000 LaBlanca, 2,700 Sansinena, 2,300 Rosa Fe, and 2,000 other standard steers; 4,000 La-Plata reject steers moved to the States: England bought 2,000 Anglo and 2,000 LaPlata standard light steers; other buyers took 1,000 LaBlanca, 700 La-Plata, 1.000 Anglo and 500 other reject extremes; 1,000 LaPlata reject light steers and 2,000 light steers came to the States. Later, England bought 2,500 LaPlata, 1,800 Sansinena, 1,250 Gualeguaychu, 1,000 Smithfield and 900 Rosa Fe reject steers; also 1,000 Anglo and 500 Frey Bentos sound light steers. However, the market quieted this week and no trading has been reported so far.

COUNTRY HIDES.—Some country hides were left over after the last trading period, and the same condition is expected to prevail during the coming two weeks, as this is the season of heavy country production. The country kill has been showing a larger percent-

age than normal of heavy hides, according to traders, and upper leather tanners are disposed to shop around far light average lots or else favor the small packer market. However, there is apparent disposition to discount the market, which is quoted at the top of 15c flat, trimmed, or 14c untrimmed for all-weights, with brands at a conclusion.

CALFSKINS. — The packer calfain market is quotable at the maximum of 27c for heavies and 23½c for light under 9½ lbs., with trading in January production expected on this basis. Tanners are reported to have accumulated a back-log of skins in some instance, but it is expected that buyers will absorb the current production, which considerably under that of the previous two months, with the usual business on basis of New York trim and selection.

City calfskins are also quotable at the ceiling, 20½c for 8/10 lb. and 23c for 10/15 lb., with trading expected new week on basis of New York selection. Country calfskins are held at the top of 16c for 10 lb. and down, and 18c for 10/15 lb., but the outlook is for a slower movement on country skins. City light calf and deacons are salable at \$1.43 selected.

KIPSKINS. — Packer kipskins were cleared last month at the full ceiling, with part of the business done on New York trim and selection. On a per pound basis, market is quotable at 26 for 15-30 lb. natives and 17½c for brands, while production is down from the previous two months.

City kipskins are quotable at 18c for 15-30 lb. natives and 17c for brands, and some of these have also been morning on New York selection. Country kips have been slow to move during the past couple months while packer production was heavy; holders ask the two of 16c, flat, for country kips but the market is in a somewhat uncertain position, as the expected buying by UNRRA has not yet materialized.

Packer regular slunks were well soli up last month at the ceiling of \$1.10, flat, and hairless at 55c, flat.

SHEEPSKINS. — Production of packer shearlings is currently so light that trading is rather limited, but producers report an active although rather



STEDMAN'S FOUNDRY & MACHINE WORKS

504 INDIANA AVE., AURORA, INDIANA. U.S.A.



Fats, bones, corcases and viscera are reduced to small, uniform pieces that swell yield their fat and moisture content. Greatly reduced cooking time saves from power and labor . . . Increases the capacity of the melters. If you are intended to lowering the cost of

in lowering the cost of your finished product, investigate the new M. A. M. HOG. There's a size and type to meet your need. Write today!

MITTS & MERRILL

Builders of Machinery Since 1854 1001-51 S. WATER ST., SAGINAW, MICH. spotty inquiry; No. 1's are quotable in a range of \$1.90@2.15, No. 2's \$1.10@1.25, and No. 3's 90@1.00. Pickled skins are moving steadily at full individual ceilings as fast as accumulated, with general market quoted \$7.75@8.00 per dos. packer production sheep and lamb skins. Packer wool pelts are quotable \$3.70@3.80 per cwt. liveweight basis for good mid-western January production, with Colorados around \$3.20@3.25, and Texas \$3.10@3.20 per cwt., reflecting the increased wool yield.

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New York

CALFSKINS.—Offerings in the New York calfskin market were pretty well absorbed last month, with collectors moving 3-4's at \$1.15; 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35, and these prices are expected to prevail next week. Packers last sold 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60, and market quotable this basis.

CHICAGO HIDE QUOTATIONS

	PACKER	HIDES	
	Week ended Jan. 26, '45		Cor. week, 1944
Evy. nat. strs. Evy. Tex. strs.	@151/4	@151/4	@1514
Bry. butt brod'd strs Bry. Col. strs.		@14%	@14% @14
Ex-light Tex. strs. Brad'd cows	@1416	@15 @141/4	@15 @141/4
Hvy. mat. cows Lt. mat. cows Nat. bulls	@15%	@151/2 @12	@151/ @151/ @12
Bend'd bulls Calfakins Kips. mat	2814 @ 27 @ 20	23½ @27 @20	2314 @27 @20
Kips, brnd'd Slunks, reg Slunks, hrls	@1.10	@1714 @1.10	@1714 @1.10

CITY AND	OUTSIDE	SMALL PA	CKERS
Nat. all-wts	@15	@15	@15
Branded all-wis.	@14	@14	@14
Nat. bulls	@11%	@11%	@11%
Brnd'd bulls	G 10 1/2	@10%	@101/3
Calfskins2	U45 (@28	20% (23	201/2 (228
Kips, nat Shunks, reg	@1.10	@1.10	61.10
Slunks, hrls	@55	855	@55
	COTTURBY	Trype	

	COUNTRY	HIDES	
Hvy. steers	@15	@15	@15
Hvy cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Balls	@11%	@111%	@11%
Calfakins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Bornehides/.	6.50@8.00	6.50@8.00	6.50@8.00

BHEEPS			
Fix. shearigs1.90@2.15	1.75@2.15	27	@1.60
Dry pelts25 @26	25 @26		@27½

HIDES AND SKINS

FRIDAY'S CLOSING

Provisions

Trading in provisions was probably at a new low level as the week closed. The usual small lot business is drying up, although demand remains very broad. Hog receipts at 12 markets today were only 50,800, sharply under last year.

Cottonseed Oil

Jan. unq.; Mar. 14.20b; May 14.31b; July 14.00@14.31ax; Sept. 14.00ax@ 14.31b; Oct. 13.60ax@14.00b; Dec. 13.50b@14.00ax. Quiet, no sales.

CCC Purchases and Announcements

AMENDMENT.—Amendment 29 to Schedule FSCC-10, effective January 20, states that beef used in the manufacture of Item 1690-A (beef tushonka) shall be from Utility grade cows, steers or heifers. However, this grade beef shall not be used in Item 1690. The amendment elso makes slight changes in spice specifications for beef tushonka.

PURCHASES.—During the week ended January 20 purchases by the CCC included 7,717,035 lbs. frozen pork; 13,877,000 lbs. cured pork; 93,184 lbs. frozen beef and veal; 411,655 lbs. frozen lamb and mutton; 9,077,718 lbs. canned meats; 4,236,400 lbs. lard and 13,590 bundles, 100-yards each, hog casings.

DEFER NIMPA MEETING

It is reported that the annual meeting of the National Independent Meat Packers Association, originally scheduled for April 18, 19 and 20, has been deferred indefinitely.

Food can help shorten the war-if every pound of it fights.

Answers to Quiz

(See page 17 before peeking.)

3 is (d) Harry Reed; No. 4 is (c) R. A. Rath.

7. No. I is (b) Oscar G. Mayer; No. 2 is (a) Jay C. Hormel; No. 4 is 3 is (d) Harry Reed; No. 4 is

6. (c) \$59 per cwt.

4. (d) Record high for month. 5. (a) January 16.

3. (c) Wells E. Hunt.

year-'round employment.

2. (c) Guaranteeing its employes

I. (d) Two billion pounds smaller than in 1944.

WFA OFFERS SHORTENING

The War Food Administration has offered for sale to all shortening processors 1,287,045 lbs. of vegetable oil shortening, on condition that the buyer will sell back to the WFA an equal amount of hydrogenated shortening packed to meet export specifications. This is the balance of 1,633,708 lbs. previously offered to original processors, and is packed for domestic use.

WFA said this week that its sales of government-owned food during December totaled \$1,847,621, bringing the total since May 1, 1944, to \$26,032,169. Meat sales in December amounted to only \$75 and fats and oils sales to \$665.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 20, 1945, were 7,806,000 lbs.; previous week 6,825,000 lbs.; same week last year, 6,177,000 lbs. January 1 to date, 20,714,000 lbs.; same period in 1944, 16,646,000 lbs.

Shipments of hides from Chicago for week ended January 20, 1945, were 3,732,000 lbs.; previous week, 4,850,000 lbs.; same week last year, 5,181,000. January 1 to date, 12,503,000 lbs.; same period a year ago, 12,651,000 lbs.

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

LIVESTOCK MARKETS Weekly Review

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, December, 1944, by stations:

	Cattle	Calves	Hogs	Sheep
NORTH ATLAN	TTIC			
New York, New				
and Jersey				
City	46,192	44.078	236,630	235,763
Baltimore &	201700	24,040	200,000	
Phila.	16,304	3,442	113,388	7,671
NORTH CENTE		0,210	220,000	*,000
Cinti., Cleve. &				
Indpla	49,788	12,960	240,399	32,161
Chicago.	40,100		210,000	02,200
Elburn	138,013	41,868	544,185	228,352
St. Paul-Wis.		,	,	,
Group3	104.363	127,689	566,232	119,721
St. Louis	202,000	221,000		
area2	70,126	58,777	351,288	73,459
Sioux City	40,679	6,268	188,356	93,051
Omaha	90,557	11,813	267,922	149,986
Kansas City	96,420	29,229	254,011	155,502
Iowa & S.		,		
Minn.*	75,346	46,247	986,328	208,914
SOUTHEAST*	28,322	18,447	125,174	32
S. CENT.				
WEST ⁸	117,562	75.062	296,293	187,027
ROCKY MOUN-		,		
TAIN ⁶	29,421	7,156	87,166	50,117
PACIFIC*	75,999	15,636	94.971	128,738
	-,			-

TOTAL Dec. 1944...1,274,746 668,766 5,662,719 1.933,884 TOTAL Nov., 1944...1,835,737 873,919 5,255,194 2,012,588 Av. Dec. 5-yr. (1839-44) ... 963,762 455,821 6,282,230 1,761,520

WICHITA LIVESTOCK

A larger volume of cattle and calves was handled at the Wichita Union Stock Yards, Wichita, Kans., during 1944 than a year earlier, but marketings of hogs and lambs were lighter. Receipts in 1944 included 393,370 cattle, 53,853 calves, 491,916 hogs and 200,474 sheep. In 1943 volume included 355,950 cattle, 46,125 calves, 598,115 hogs and 256,434 sheep.



NHOTO

LIKES HIS TRUSTY PIPE

"Pipes" is what most of his friends call him, and he rightfully deserves the name, colleagues say. Henry G. Coldsnow, head lamb buyer for Swift & Company, is rarely seen without a pipe and that's where his nickname comes from. Coldsnow served as head buyer for Swift at Denver and Kansas City before transferring to Chicago. Now nearing retirement age, he will end his working days for Swift later this year. His son, Truman Coldsnow, is in charge of buying for Swift in South America. Truman's one child ranks ace high with Grandpa Coldsnow.

NEW ARMY SPECIFICATION

A new Army specification covering the packaging and packing of meat cuts and sausage products has been issued by the Chicago Quartermaster Depot. It is CQD No. 348, dated November 14, 1944, and is entitled "Meat Cuts and Sausage Products, Fresh Chilled or Frozen: Packaging and Packing for Domestic and Overseas Shipment."

LEND-LEASE DELIVERIES HEADED BY MEATS IN '44

Deliveries of food and other agricultural products for shipment to the Allies under lend-lease during 1944 totaled 7,272,000,000 lbs. compared with deliveries of 11,488,000,000 lbs. in 1943, the War Food Administration reports.

Meat and meat products led deliveries for the year with 2,268,000,000 lbs., followed by dairy products and grains and cereals. Lend-lease deliveries for December totaled 391,000,000 lbs., compared with 467,500,000 lbs. in November, and 900,200,000 lbs. in December, 1944.

Cured, smoked and frozen pork products topped the meat list of delivering during 1945, with 708,627,733 lbs. exported. The next largest item was lard totaling 619,264,352 lbs., followed hy canned meat products which accounted for 588,987,836 lbs. of the all-meat total.

HOG WEIGHTS AND COSTS

Average weights and costs of hoga at six markets during December, 1944, as reported by the War Food Administration, were as follows:

BARROWS

	AND	GILTS	80	W8
	Dec.	Dec.	Dec.	Dec.
	1944	1943	1944	1943
Chicago	14.08	13.32	\$13.88 13.62 13.62	\$12.87 22.00 11.87
tional Stk. Yds.	14.05	13.41	13.59	12.11
St. Joseph		13.39	13.58	11.97
St. Paul		13.16	13.44	11.86
		ROWS GILTS	80	ws
	Dec.	Dec.	Dec.	Dec.
	1944	1943	1944	1948
	lbs.	lbs.	lbs.	Ibs.
Chicago	.284	235 227 237	408 397 412	425 285 386
Natl. Stk. Yds	.225	216	388	35
St. Joseph		224	401	35
St. Paul		222	383	35



For profitable livestock buying, come to K-M

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DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

MONTGOMERY, ALA
OMAHA, NEB.

KENNETT-MURRAY

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, January HEIFERS, Choice: 25, 1945, reported by Office of Marketing Services, War Food Administration: HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS:

Good and Choice: Good and Choice:

139.140 lbn ...\$13.50-14.50 \$13.00-14.00

140-160 lbn ...\$13.50-14.50 \$14.00-14.70 \$14.25-14.45 \$13.85-14.35 \$14.45 conly

140-160 lbn ...\$14.50-14.75 \$14.00-14.70 \$14.25-14.45 \$13.85-14.35 \$14.45 conly

160-180 lbn ...\$14.50-14.75 \$14.70 only \$14.35-14.45 \$14.25-14.50 \$14.45 conly

14.50 only \$14.45 conly \$14.50 only \$14.50 only \$14.45 conly

200-200 lbn ...\$14.75 conly \$14.70 only \$14.45 conly \$14.50 only \$14.45 conly

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200-200 lbn ...\$14.75 conly \$14.40 14.70 lbn ...\$14.75 conly

200-200 lbn ...\$200-200 l Medium: 100-220 lbs..... 13.75-14.50 13.75-14.60 14.00-14.45 13.85-14.40 14.25-14.35 SOWS: Good and Choice: 270-300 lbs... 14.00 only 300-300 lbs... 14.00 only 300-300 lbs... 14.00 only 300-400 lbs... 14.00 only 13.95 only 13.95 only 13.95 only 13.95 only 13.70 only 13.70 only 13.70 only

Good: 250-550 lbs..... 12.75-13.75 13.25-13.85 13.50-13.70 13.50-13.75 13.25-13.50 SLAUGHTER CATTLE, VEALERS, AND CALVES:

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STEERS. Common:

STEERS, Choice: 700- 900 lbs.... 900-1100 lbs.... 1100-1300 lbs.... 1300-1500 lbs.... STREERS, Good: 700- 900 lbs... 14.50-15.75 900-1100 lbs... 14.75-16.25 1100-1300 lbs... 14.75-16.25 1300-1500 lbs... 14.75-16.25 STEERS Medium: 700-1100 lbs... 11.50-14.75 11.50-13.75 10.75-13.50 11.25-14.00 11.25-14.00 1100-1300 lbs... 11.75-14.75 11.50-14.00 11.75-13.50 11.50-14.00 11.25-14.00

700-1100 lbs.... 10.00-11.75 9.50-11.50 9.25-11.25 10.00-11.50 8.75-11.25

HEIFERS, Good: 600-800 lba... 13.75-14.75 13.25-14.50 12.50-14.50 13.00-14.50 13.00-15.00 800-1000 lba... 14.00-15.00 13.25-14.75 12.50-14.50 13.00-14.50 13.00-15.00 HEIFERS, Medium: 500- 900 lbs.... 11.00-13.75 10.50-13.25 9.75-12.25 10.50-13.00 10.75-13.00 HEIFERS, Common: 500-900 lbs..., 8.50-11.00 8.50-10.50 8.25-9.75 9.00-10.50 8.25-10.75 COWS, All Weights: BULLS, (Ylgs. Excl.), All Weights:
 Beef, good
 12.50-13.50
 12.50-13.25

 Sausage, good
 12.25-13.00
 11.00-12.75

 Sausage, med
 10.50-12.00
 10.00-11.00

 Sausage, cut. & com
 8.50-10.50
 8.00-10.00
 12.00-18.25 12.25-18.00 11.75-18.00 11.50-12.25 11.75-12.50 10.75-11.75 11.00-11.50 10.50-11.75 10.00-10.75 8.50-10.50 8.00-10.00 8.25-10.00 8.25-10.50 7.75-10.00 VEALERS: Good & choice... 14.50-15.50 13.75-15.00 Common & med.. 8.25-14.50 10.00-13.75 Cull 7.25- 8.25 6.00-10.00 CALVES: SLAUGHTER LAMBS AND SHEEP: Good & choice... 15.85-16.10 15.25-16.00 15.00-15.60 Medium & good... 14.00-15.50 13.50-15.00 13.25-14.85 Common 11.50-13.25 10.00-13.00 11.00-12.75 YLG. WETHERS: Good & choice... 13.25-13.60 12.50-13.25 13.00-13.75 12.25-13.25 12.50-13.50 Medium & good... 11.75-12.75 11.00-12.25 11.50-12.75 10.75-12.00 11.00-12.25

Good & choice... 8.00- 8.25 6.75- 7.50 7.25- 8.00 7.50- 8.00 7.25- 7.75 Common & med.. 6.50- 7.75 5.00- 6.50 5.50- 7.25 5.50- 7.00 5.50- 7.00 Quotations on wooled stock based on animals of current seasonal market reights and wool growth. Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Jan. 20, 1945.

CATTLE Week

Cor

	ended Jan. 20	Prev. week	week, 1944
hicagot	28,483	28,552	28,706
Cansas City	22,764	21,444	22,284
maha*	24,904	25,086	22,090
last St. Louis.	12,172	13,184	13,106
t. Joseph	9,833	10,416	9,672
ioux City	10,294	9,912	12,788
Wichita*	2.819	4.045	4.233
hiladelphia :.	2.312	2,172	2,569
ndianapolis		2,451	2,610
New York &		-,	-,
Jersey City.	11,589	11.851	11.311
kla. City	7,117	10,019	7.371
incinnati		4,805	14,308
Denver	5,848	7.844	6,562
t. Paul	13,418	14.063	15,693
dilwankee	3.384	3,565	3,546
HILWAUMCE	B,00%	0,000	5,540
Total	161,087	168,910	176,851

*Cattle and calves.

Chicago 108,707	142,870	175,599
Kansas City, 36,769	51.130	96,998
Omaha 49,987	68,715	103,378
E. St. Louis1, 70,127	80,728	124,257
St. Joseph 18,588	23,792	52,623
Sioux City 44,847	50,152	70,451
Wichita 3.144		14,396
Philadelphia, 11,505	15.811	18,792
Indianapolis		28,102
New York &		
Jersey City 51,063	57,294	69,596
Okla. City 10,013	16,714	26,785
Cincinnati 12,051		62,128
Denver 18,241	20,490	30,742
St. Paul 30,767	48,680	94,787
Milwaukee 4,936	7,247	14,840

Total470,748 630,701 1,003,474 ¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
Chicagot	26,444	32,307	25,961
Kansas City	43,104	87,721	29,879
Omaha	41,339	41,130	45,831
East St. Louis.	6.151	9,689	10,002
St. Joseph	25,295	20,462	14,282
Sioux City	25,432	23,753	30,181
Wichita	2,367	3,528	2,431
Philadelphia	2,730	2,400	3.21
Indianapolis		3,406	1,62
New York &			-,
Jersey City.	60,179	53,718	70,179
Okla. City	2.175	4,260	2,443
Cincinnati	493	594	1,40
Denver	13,892	13,014	12,75
St. Paul	26,086	21,721	23,82
Milwaukee	1,340	1,800	2,48

Total277,027 269,508 276,443 †Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Jan. 22, 1945:

CATILLE	i.e.					
Steers	med	1.	& gd		 \$15.50@	16.50
Cows,	com.	å	med			
Cows,						
Cows,						
Bulls,	com.	å	med		 9.50@	12.50

CALVES.

Vealers,	gd.	&	ch		. \$20	.006	21.	00
Vealers.	com.	. &	med	1.	. 10	.000	18.	.00
Calves,	med.	de	gd			.006		
Calves,	com.	&	med.		. 8	0.006	12.	00

HOGS.

Gd. &	ch.,	160-240	lb	 .\$15.6
Sows				 . 13.

ACAR MA APIZ .									
Lambs,	gd. 4	k	eh			\$15	500	16.	00
Lambs,	com					10	.25@	10.	.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 20, 1945.

Cattle Calves Hogs* Sheep Salable1,823 2,702 293 274 Directs incl.6,835 8,201 25,533 51,104

Previous week: Salable . . 1,788 1,984 611 304 Directs incl. . . 9,881 11,361 24,833 63,376 *Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Markette Service, War Food Administration)

Des Moines, Ia., January 25.-At the 19 concentration yards and 11 packing plane in Iowa and Minnesota, by prices were steady to higher.

1,8

160-1	180	be									.\$12.60@14.B
180-5	140	Th.				ū	_	_	Ī	_	. 14.10@14.6
240-2	130	Th							Ĩ		. 14.20@14.6
830-8	360	lb.									. 14.15@14.6

Receipts of hogs at Con Belt markets for the west ended January 25.

		last wa
Jan.	19	54.00
	20	44.00
	2243,400	44,000
	2332,200	34.20
	2437,200	15.00
Jan.	2537,600	00.00
		100

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Japuary 20, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED: Cattle Cattle Hogs 468,000 609,000 921,000 375,000 538,000 AT 11 MARKETS, WEEK ENDED:

AT 7 MARKETS, WEEK ENDED: Cattle Hogs Jan. 20....198,000 Jan. 13....210,000 1944188,000

STOCKERS AND **FEEDERS**

Stocker and feeder shipments received in eight Con

Belt 944:	states1	in	De	cember
J-11.		1	ttle i Dec. 1944	and Calve Dec.
tocky	ards	182	,186 ,162	123,9 39,1
otal.	December. ec., 1944	170	,348	142,8
		Sh	еер а	nd Lamb
tocky	ards	118	,961	

Total, December...168,641 10,33
July-Dec., 1044.2,768,362 3,18,56
Data in this report are obtains
from offices of state veterisarian.
Under "Public Stockyards" are
cluded stockers and feeders white
were bought at stockyards wards
Under "Directs" are included sincers and feeders coming from states from points other than point
stockyards, some of which are
spected at public stockyards whis
stopping for food, water and rest.

Total, December...168,641

PACKERS' PURCHASES

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Marketing Januar

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eep and Lamb 93,96 54,80

,041 100,000 302 3,185,685 t are obtained veterinarian rards" are infeeders which yards markets included osciong from othe rer than public which are inockyards while are and rest.

ry 27, 196

140.00 ,641

Dec. 1944

,186 ,162 133,38

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S

Purchases of livestock by packers at principal centers for the week cading Saturday, Jan. 20, 1945, as reported to THE NATIONAL PROVI-

CHICAGO

Armoar, 1,191 hogs; Swift, 1,773 hogs; Wilson, 1,477 hogs; Western, 1,339 hogs; Agar, 6,514 hogs; Shippers, 18,821 hogs; Others, 12,294

Total: 28,483 cattle; 4,255 calves; 45,240 hogs; 26,444 sheep.

Cattle Calves Hogs Sheep

KANSAS CITY

Armour 4,491 Cudaby 3,025 Swift 2,802 Wilson 2,626	636 672 1,019 226	1,108	12,315 8,210 10,956 5,076
Campbell Soup 2,207 Others 15,026	432	1,639	"5
Total20,177	2,985	9,907	36,562

OMAHA

Cattle & Calves	Hogs	Sheep
Armour7,730 Cudahy5,376	9,187 5,501	13,022 9,180
Swift5,299	5,456 4,342	11,692
Wilson2,812 Independent	2,514	2,221
Others Cattle and calves:	10,994 Kroger,	1.209:

Cattle and calves: Kroger, 1,209; Nebraska, 888; Eagle, 42; Greater Omaka, 166; Rothschild, 404; Hoff-man, 141; Roth, 173; So. Omaha, 1,228; Merchant's, 18. Tutal: 25,489 cattle and calves; 37,594 hogs and 36,341 sheep.

	Cattle	Calves	Hogs	Sheep
Armour	3,504	1,943	7,353	1,675
Swift	8,330	2,128	6,381	1,873
Huater	1,763		5,052	919
Heil			2,007	
Krey	***	***	1,161	
Laciede			2,944	***
Sieloff			846	
Others	3,575	207	2,840	1,684
Shippers .	5,470	2,873	20,610	872
Total	17,642	7,151	40,104	6,523

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift Armour . Others	. 8,772	569	6,510	14,031 7,052 702
Total .	.10,952	1,318	15,446	21,785

Not including 4,611 hogs and 4,212 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	. 3.191	182	11.070	9,412
Armour .	. 3,658	124	11,558	7,956
Swift	. 2.884	141	6,250	4,633
Others	472	20	26	
Shippers			5,141	8,051
Total .	.18,025	467	34,045	25,052

WICHITA

Cattle Cudaby 1,124 Guggenheim 345	Calves 339	Hogs 1,963	Sheep 2,367
Outertag 188 Dold 150 Sunflower. 19	***	53 605 177	***
Pioneer 84 Others 2,920	***	607	35
Total 4,834	339	8,405	2,402

OKLAHOMA CITY

Armour Wilson Others	***	2,594 2,107 306	635 706	1,065 1,024 610	1,254
			1,341		
hogs as	d 2	75 she	769 c ep boug	tht dire	7,814 ect.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's Kahn's				364
Larey	690		8,010	***
Meyer	000		398	***
	18	***	2,114	***
chlachter.	179	117		16
chreth	- 7		2,286	***
tegner	311	152		
Others	1,800	712	1,004	94
hippers	80	407	1,927	455
Tetal	3,193	1,388	12,486	929
Not inclu	ding 2	758 ca	ttle and	3.249

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour Swift	1,672	1,842	1,952	6,544
Blue Bonnet . City	295 828	13 29	42 278	0,002
Rosenthal.	295	117	98	***
Total	4,092	4,081	5,008	12,576
	DE	NVER		

	DE	NVER		
Armour Swift Cudahy Others	. 966 . 1,138 . 560	239 135 40 136	Hogs 4,270 6,587 3,264 1,965	4,915
_	. 2,480	-	16,086	

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour				
Swift	1,297	1,551		4,972
			18,351	12,839
Others	7,410	2,725	***	***

Total ...15,378 10,446 30,767 26,086

TOTAL	PAULER	PURCHABES
	Week	Cor

	ended	Prev.	week,
	Jan. 20	week	1944
Cattle	167,416	175,287	167,797
Hogs	218,281	364,909	635,829
Sheep	204,138	226,023	192,214

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan.	19., 2,997	718	17.518	3.940
Jan.	20 433	40	4,347	2,204
Jan.	2216,615	1,157	17,625	13,551
Jan.	23 8,218	1,189	20,496	5,087
Jan.	2412,717	814	15,812	7,783
Jan.	25., 6,000	1,000	18,000	9,000
*Wk				-
80	far43,550	4,160	71,433	35,421
Wk.	ago. 47,174	8,790	83,878	42,539
1944	50,858	3,510	126,191	
1943	30,717	4,153	101,870	38,243
	s hogs and		e, 50 heep di	calves, rect to

SHIDWENTS

		Manag	-	100	
		Cattle	Calves	Hogs	Sheep
Jan.	19	1,866	122	3,471	1,009
Jan.	20	218	12	288	237
Jan.	22	5,142	124	3,094	3,020
Jan.	23	3,696	328	2,622	809
Jan.	24	4.000	200	2,000	2,000
Jan.	25	3,000	150	2,000	2,000
Wk.					Brown Salesto
80	far	15,838	802	9,716	7,829
Wk.	ago.	16,658	637	13,062	9,818
1944		17,173	507	8,126	6,487
1943		15,087	1,001	22,951	5,780

JAN. AND YEAR MOVEMENT

					_	•	_	~	•	_		1945	1944
Cattle												190,878	179,177
Calves												18,005	15,603
Hogs												432,473	559,684
sneep			*		*	*		-	*	*	*	184,162	162,092
												482,478 184,162	

SHIPMENTS

									1945	1944
Cattle	*				*					61,891
Hogs									58,109	48,543
Sheep	*	•	*						45,120	23,674

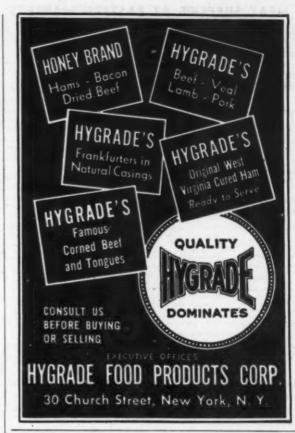
CHICAGO HOG PURCHASES Supplies of hogs purchased by Chi-cago packers and shippers week

ended Th	Week ended Jan. 25	Prev. week
Packers' Shippers'	purch48,167 purch15,475	52,357 16,543
Total .	63,642	68,900

PACIFIC COAST LIVESTOCK

Receipts for five days ended January 17.

	Cattle	Calves	Hogs	Sheep
Los Ang.	9.871	1.760	2.184	1,224
San Fraz	1,585	90	1,950	1,520
Portland		300	2,125	1.810



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A NEW OPPORTUNITY exists in the dog food business... new pasteurised meat loaf type dog food already a proved success... keeps a year or more at ordinary cooler temperatures... no freezing required... exclusive process... formulas, plant installations, sales and advertising assistance, continuous consultation services supplied... flat fee and royalty basis.



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District Engineers in Principal Cities



MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Service, W.F.A.)

WESTERN DRESSED MEATS

	AFRITRY DEFROED WEVE			
	N	ew York	Phila.	Boston
STEERS, carcass	Week ending January 20, 1945.	4,677	1,723	562
	Previous week	4,693	1,285	473
	Same week year ago	4,087	1,627	770
COWS, carcass	Week ending January 20, 1945.	2,712	2,308	1,584
	Previous week	2,596	1,085	1,366
	Same week year ago	1,960	1,405	1,337
BULLS, carcass	Week ending January 20, 1945.	506	36	139
Denis, careass	Previous week	142	32	159
	Same week year ago	450	216	119
VEAL, carcass	Week ending January 20, 1945.	11,205	1.128	602
VEAL, Carcass	Previous week	5,932	775	198
	Same week year ago	8,011	1,050	351
*				
LAMB, carcass	Week ending January 20, 1945.	31,336	8,508	15,183
	Previous week	25,726	7,188	11,738
	Same week year ago	36,534	10,597	13,098
MUTTON, carcass	Week ending January 20, 1945.	9,785	1,635	1,850
	Previous week	7,940	1,370	2,765
	Same week year ago	1,400	78	317
PORK CUTS, 1ba.	Week ending January 20, 1945.1	,271,572	397,444	108,023
	Previous week	,230,193	465,411	99,331
	Same week year ago2	,522,080	487,157	249,435
BEEF CUTS, 1bs.	Week ending January 20, 1945.	254,866	***	***
	Previous week	239,505		
	Same week year ago	288,200		
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending January 20, 1945.	11.629	2.312	
CHARACT, SOUR	Previous week	11,844	2,172	
	Same week year ago	11,380	2,560	
CALVES, head	Week ending January 20, 1945.	8,579	1,642	
CALIVES, Head	Previous week	7,749	1,150	
	Same week year ago	9,762	1,982	
71000 beed	Week ending January 20, 1945.	50,956	11,505	
HOGS, head	Previous week	57,194	15,311	***
	Same week year ago	68,799	18,792	
SHEEP, head	Week ending January 20, 1945.	59,800	2,730	***
	Previous week	53,352	2,400	
	Same week year ago	67,041	3,215	

WEEKLY INSPECTED KILL

A rather sharp drop was registered in inspected slauring of hogs at 32 centers for the week ended January 20 capared with a week earlier and a year ago. Cattle and a kill also declined, but there was a moderate increase in slauritering of lambs with the total also larger than a year earlier

NATIONAL ART AND ASSESSED.	Cattle	Calves	Hogs	-
NORTH ATLANTIC New York, Newark, Jersey City Baltimore, Philadelphia	11,589 8,763	8,515 576	51,063 25,029	Man
NORTH CENTRAL				105
Cincinnati, Cleveland, Indianapolis Chicago, Elburn St. Paul-Wisconsin Group ¹ . St. Louis Area ² . Sloux City Omaha Kansas City Iowa & So. Minn. ² .	31,765 24,215 15,090 10,294 23,285 22,764	2,725 8,173 27,972 9,382 986 1,619 4,166 7,941	56,233 108,707 125,500 70,127 44,847 49,987 36,769 232,882	100 100 100 100 100 100 100 100 100 100
SOUTHEAST4	6,984	3,860	89,829	0
SOUTH CENTRAL WESTS	23,750	8,140	48,040	4Tax
ROCKY MOUNTAINS	6,440	601	21,862	10.m
PACIFIC ⁷	17,885	3,479	26,728	87,816
Total	234,000	88,135 99,149 78,700	937,103 1,100,899 1,476,069	439,873 466,78 411,34
Includes St. Paul, S. St. Paul and Ne Green Bay, Wis. Includes St. Louis Nil. St. Louis, Mo. Includes Cedar Rapids, D. Marshalltown, Ottumwa, Storm Lake, Wate	Stock Ya es Moine erico, Iov	rds, E. :	St. Louis,	wantes.

Green Bay, Wis. "Includes St. Louis Ntl. Stock Yards, E. St. Louis, III., et St. Louis, Mo. "Includes St. Louis Ntl. Stock Yards, E. St. Louis, III., et St. Louis, Mo. "Includes Cedar Rapids, Des Moines, Fort Dodge, Masco Cy, Marshalltown, Ottumwa, Storm Lake, Waterleo, Iowa, and Albert Lea, Aust Minn. "Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fa. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. "Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Tun. "Includes Denver, Colo., Ogden and Salt Lake, Utah. "Includes Los Angia, Vernon. San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Admistration, at eight southern packing plants located at Albay, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dotha, Ala.; Jacksonville and Tallahassee, Fla.:

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Week	ende	d	J	a	au	a	ry	7	21).		× .				0.80										3,	01	17				84		31	Ü	i
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NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 1108 F. St. S.W.

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Los Angeles,

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31,66 38,96 31,63

SALESMAN HAVING wide acceptance in New York metropolitan area, seeks connection rep-resenting packer with fall line of meat products Excellent reast products. Compensation open. W-11, THE NATIONAL PROVISIONER, 300 Madison Ate., New York 17, N.Y.

PACKING HOUSE EXECUTIVE: Sales and production, 25 years' experience in all phases of the most industry. Prefer Pacific coast. W-12. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAINTENANCE SUPERVISION of packing house requirements, covering better than 18 years, on equipment used in slaughtering, processing, poultry foods, fertilizers, miscellaneous detail, W.13, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Help Wanted

WANTED: Superintendent by company operating medium size packing plant, experienced in alaughtering, processing, subsequently and according to the company of the company of

WANTED: Smoked and boiled meat foreman. Chicago packing house. Good opportunity for right man. W-21, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

INDUSTRIAL ENGINEER, draft exempt, wanted by eld reliable firm. Replies kept strictly confiden-tal. W-22. THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, Ill.

SMOKED MEAT FOREMAN wanted, draft exempt. Good opportunity with old reliable firm. Replies kept in strict confidence. W-23, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5,

ACCOUNTANT: Experienced. One who is familiar with packinghouse OPA regulations, for a Chicago independent packer. Draft exempt. W-24, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

TRAVELING auditor, experienced in packing-bouse audits. Permanent position. W-25, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

SAUSAGE MAKER WANTED

Lengthy experience necessary. Must have good references of character and stability. New, medium sized plant located in Indiana, working conditions ideal. Willing to pay \$100.00 per week to person who can prove knowledge, experience and capability. This is an opportunity for a permanent position with even greater possibilities for one who takes pride in his product and the name it bears. Our employees are aware of this ad and all replies will be held in strict confidence. W-16, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE REFRIGERATING ENGINEER: Good salary, plant in New York Area. Give full details in first letter. W-944, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, Ill.

WANTED: Hog casing foreman. Large packer. Give full details in first letter. W-921, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago 6, Ill.

INDEPENDENT sausage manufacturer in Michigan wants a man to take-charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.

WANTED in modern large meat packing plant, one architectural engineer, one mechanical engineer for general designing, and one mechanical engineer to be assistant power plant engineer. Three years' minimum experience. W-3, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Plants for Sale

WHOLESALE and retail market, slaughter house, sausage machinery and all equipment. Sell or lease. Location in heart of city. Good opportunity for right man. For details and further information write Josephine Lehde, 2812 Cole Ave., Waco, Terns.

FOR SALE: Small packing plant, good town, doing splendid wholesale and retail business. Real-bar-gain. Priced right for quick sale by owner. F8-26, THE NATIONAL PROVISIONER, 407 S. Dear-bors St., Chicago S, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—ix8 and 4x0 Lard Rolis; 75 large wood tanks; rendering tanks; tankage dryers. 2—#41 Meat grinders; 1—#2? Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

- 1—Boss Jr. belly roller
 1—Link-Belt bacon slicing machine with motor
 1—Senior automatic electric can sealer.
 1—Hog or bone crusher
 1—Sausage stuffer
 80—Bacon forming boxes
 1—Revolving baking oven

- FS-27, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted

WANTED: Berrigan wet tankage press. Reply in detail giving sise, age, condition and price. W-17, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Plant Wanted

WANTED: B.A.I. plant, either to lease or buy, with capacity of about 200 cattle weekly. Within 1,000 miles range of New York city. W-18, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Miscellaneous

SAUSAGE MAKER with 18 years' experience as foreman, wants to buy active partnership in going concern. State what you have. W-25, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

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223 Callowhill Street Philadelphia 23, Pa.

RECEIVERS OF Straight and Mixed Carload Shipments

BEEF AND PORK

Meat and Gravy

Quite recently in these columns we pointed out the fatal consequences which may follow when a sheep seeks to emulate a goat. This week we extend the goat comparison to bulls. A famous Holstein bull, Montvic Renown, who cost his owner over \$14,000 in 1942, passed away at the tender age of four years because some hardware he had eaten proved indigestible. Poor Montvic Renown, apparently having seen the same stuff serve as a piece de resistance for a goat, gobbled up some miscellaneous metal odds and ends, and even an operation failed to prevent his untimely demise. "When will those animals learn," muses Ramsewe 1, the goat, as he meditatively munches on a succulent tin can, "that bulls are bulls and goats are goats, and never the twain shall meet?"



Have you lost a wrist watch or a hat or a rubber boot lately? If so, this may give you a clue as to where it might be found: While dressing out some beef a short time ago, Max Herring, employed in a Los Angeles rendering plant, found an identification badge from the Studebaker Pacific Corp. in one of the animal's stomachs. He showed the badge to his brother-in-law, Roy Peterson, who works for Studebaker. Peterson identified the picture on the badge as that of a fellow worker, Carl Medsker. When Medsker was located, he revealed that he had lost the badge late last winter. The place where he lost it supplies a highly logical conclusion to this story—at a livestock auction in the stockyards!



It is reported that the Seafood Restaurant Owners Association has joined with other New York City trade groups in support of Mayor F. H. La Guardia's plan for meatless Tuesdays and Fridays and "by-product Mondays." Kind of a hard decision to make, wasn't, it boys?



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

In an editorial headed, "Inspecting the Inspectors," THE NATIONAL PROVISIONER, on July 26, 1913, recorded that "some concern has been expressed in the meat trade over the recent announcement by the Secretary of Agriculture of the appointment of distinguished experts to make a survey of the federal meat inspection system as it operates at various important packing points. Fear has been voiced that some new and unheard of tortures were to be added to the rigors of the federal inquisition now in force. If you are complying with the federal regulations you need have no fear. What Secretary Houston did was to ask several distinguished experts, whom he knew personally, to look over the meat inspection methods and tell him what they thought of them, . . . Secretary Houston is new at his job, and presumably he proposes to find out the situation for himself . , . Charges against the meat inspection service have been investigated and refuted by impartial authority already, but it will do no harm to have another court pass on them. We may expect a lot of exaggerated newspaper comment in the meanwhile, but the trade—and the public as well—is learning to take that at its true value."

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in this issue of THE NATIONAL PROVISIONER

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Legg, A. C., Packing Company, Inc Levi, Berth. & Co., Inc Liquid Carbonic Corporation, The	
Master Electric Company, The. Mayer, H. J., & Sons Co. McMurray, L. H. Mitts & Merrill. Morrell, John, & Co.	
Niagara Blower Co	
Omaha Packing Co	Fourth Cover
Packers Commission Co	
Rath Packing Co Rhinelander Paper Company	
Simmonds, Richard A. Smith's Sons Co., John E. Sparks, H. L., & Company. Specialty Mfrs. Sales Co. Stedman's Foundry & Machine Works. Stevenson Cold Storage Door Co. Sutherland Paper Company. Sylvania Industrial Corporation.	Second Cover
United Cork Companies	
Viking Pump Co	
Wilmington Provision Co	
2 W- C- 1 A	

While every precaution is taken to insure accuracy, we cannot puts antee against the possibility of a change or omission in this index

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